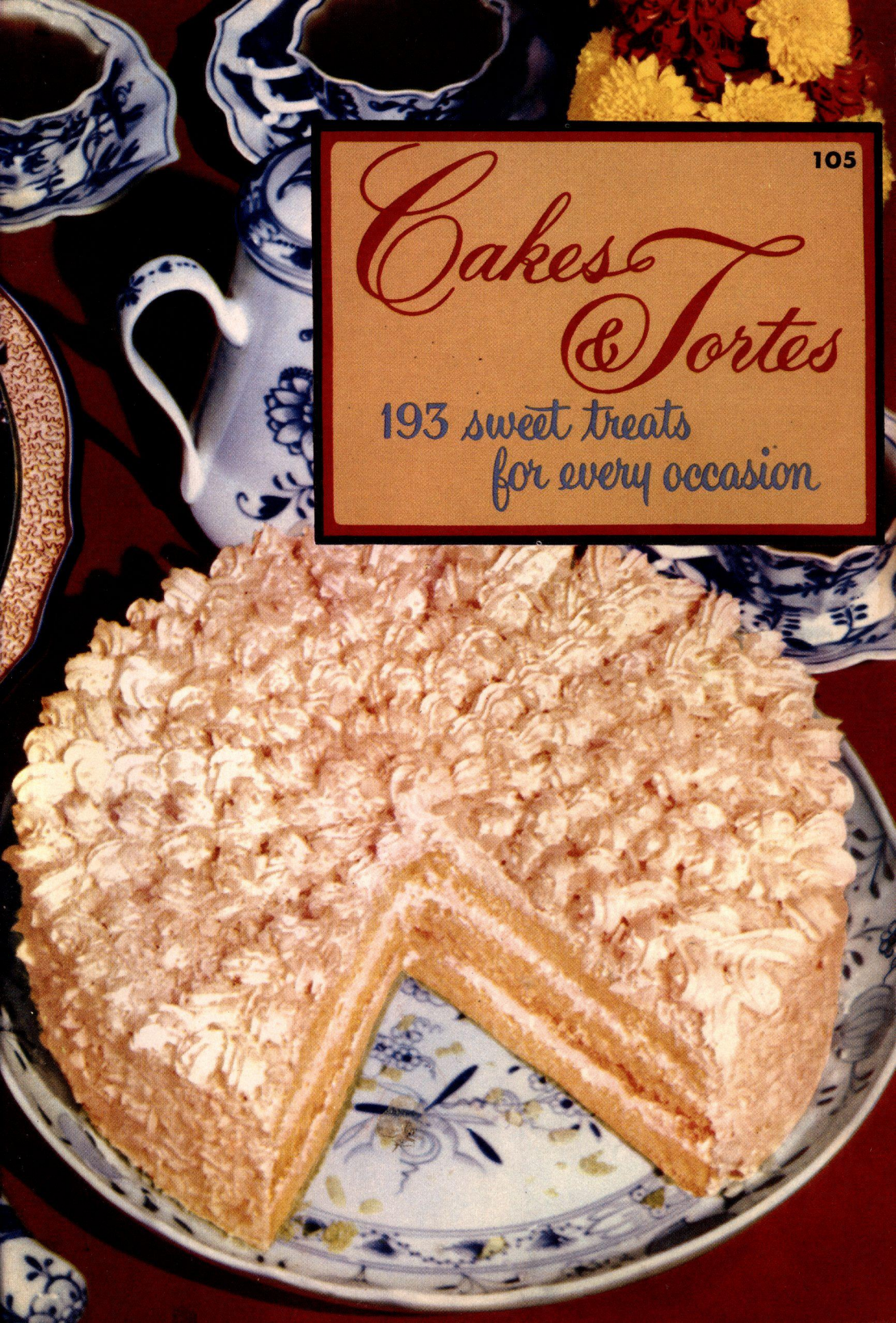
105
Cakes & Tortes
193 sweet treats
for every occasion

Cakes & Tortes

Staff Home Economists

CULINARY ARTS INSTITUTE

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Cakes & Tortes

A CAKE, more than any other creation of the culinary art, truly expresses the spirit of festivity. And the magic of a cake extends beyond the festive occasion, into the cozy family world of everyday. The cake that Mother whips up for a family dinner gives something of a party air to the most modest meal.

A delicious cake (or its first cousin, a torte) is a real work of art. Obey that creative impulse. Bake that cake, that luscious torte. Give to that family meal, that party, picnic, or celebration, the air of festivity which only a cake *can* give. The recipes in the following pages will guide you on the way to success every time.

And don't stop when you have produced one of the cakes and covered it with your favorite frosting, or with the one the recipe recommends. From that same recipe, the next time you use it, you can make an entirely different cake—by using a different frosting; by adding a filling between the layers; by splitting two layers to make four, filling them all, and perhaps frosting the whole with whipped cream; by transforming the cake into a cake dessert.

You can make a cottage pudding (similar to the recipe on page 11) from almost any cake, with a dessert sauce; or you can serve it *à la mode*, plus a dessert sauce if you wish, or *à la* shortcake, with sweetened fresh fruit and whipped cream. Or you can make an old-fashioned trifle, soaking the cake with sherry, rum or brandy, adding a layer of strawberry or raspberry preserves, and pouring creamy soft custard over all. And what about a glamorous baked Alaska—a thick slice of pound or yellow or sponge cake topped with firm ice cream, the whole covered thickly with meringue and baked quickly till the meringue is browned?

There's so *much* you can do with a cake!

THERE'S NO SUBSTITUTE FOR ACCURACY

Read recipe carefully.

Assemble all ingredients and utensils.

Select pans of proper kind and size. Measure inside, from rim to rim.

Use standard measuring cups and spoons. Use liquid measuring cups (rim above 1-cup line) for liquids. Use nested or dry measuring cups (1-cup line even with top) for dry ingredients.

Check liquid measurements at eye level.

Sift all flour, except whole-grain types, before measuring. Spoon lightly into measuring cup. Do not jar cup.

Level dry measurements with straight-edged knife or spatula.

FOR THESE RECIPES—WHAT TO USE

BAKING POWDER—double-action type.

BREAD CRUMBS—one slice fresh bread equals about 1 cup soft crumbs or cubes. One slice dry or toasted bread equals about ¾ cup dry cubes or ⅓ cup fine, dry crumbs.

CHOCOLATE—unsweetened chocolate. A general substitution for 1 sq. (1 oz.) chocolate is 3 to 4 tablespoons cocoa plus 1 tablespoon shortening.

CORNSTARCH—one tablespoon has the thickening power of 2 tablespoons flour.

CREAM—light, table or coffee cream containing not less than 18% butter fat.

HEAVY or WHIPPING CREAM—containing not less than 36% butter fat.

FLOUR—all-purpose (hard wheat) flour. (In some southern areas where a blend of soft wheats is used, better products may result when minor adjustments are made in recipes. A little less liquid or more flour may be needed.) If cake flour is required, recipe will so state. If necessary, substitute 1 cup minus 2 tablespoons all-purpose flour for 1 cup cake flour.

GRATED PEEL—whole citrus fruit peel finely grated through colored part only; white is bitter.

OIL—salad or cooking type. Use olive oil only when recipe so directs.

ROTARY BEATER—hand-operated (Dover type) beater or electric mixer.

SHORTENING—hydrogenated vegetable shortening, all-purpose shortening, butter or margarine. Use lard or oil when specified.

SOUR MILK—sweet milk added to 1 tablespoon vinegar or lemon juice in measuring cup, to fill cup to 1-cup line; or buttermilk.

SPICES and HERBS—ground unless recipe specifies otherwise.

SUGAR—granulated (cane or beet).

HOW TO DO IT

BLANCH ALMONDS—the flavor and crisp texture of almonds are best maintained when nuts are allowed to remain in water the shortest possible time during blanching. Therefore, blanch only about ½ cup at a time; repeat process as many times as necessary for larger amounts.

Bring to a rapid boil enough water to cover the shelled almonds. Drop nuts into water. Turn off heat and allow nuts to remain in water about 1 min.; drain or remove with slotted spoon or fork. Place between folds of absorbent paper; pat dry. Squeeze between thumb and fingers to remove skin. Place on dry, absorbent paper; to dry thoroughly, shift almonds frequently to dry spots on paper.

TOAST NUTS—place nuts in a shallow baking dish or pie pan and brush lightly with cooking oil. Heat in oven at 350°F until delicately browned. Move and turn occasionally with spoon. Or put nuts into heavy skillet in which butter or margarine (about 1 tablespoon per cup of nuts) has been melted; or use oil. Heat over moderate heat until nuts are lightly browned, moving and turning constantly with a spoon. If necessary, drain nuts on absorbent paper.

SALT NUTS—toast nuts; sprinkle with salt.

CUT DRIED FRUITS (uncooked) or MARSHMALLOWS—use scissors dipped frequently in water.

FOLD—use flexible spatula. Slip it down side of bowl to bottom. Turn bowl quarter turn. Lift spatula through mixture along side of bowl with blade parallel to surface. Turn spatula over so as to fold lifted material across the surface. Cut down and under again; turn bowl and repeat procedure until material is blended to desired degree. With every fourth stroke, bring spatula up through center.

GRATE CHOCOLATE or NUTS—use a rotary-type grater with hand-operated crank. Follow manufacturer's directions. Grated chocolate and nuts should be fine and light.

MEASURE BROWN SUGAR—pack firmly into dry measuring cup; sugar should hold shape of cup when turned out.

MELT CHOCOLATE—melt over simmering water to avoid scorching.

MINCE—cut or chop into small, fine pieces.

PREPARE CRUMBS—place cookies, crackers, zwieback or dry bread on a long length of heavy waxed paper. Loosely fold paper around them, tucking open ends under. With rolling pin, gently crush to make fine crumbs. Or place cookies or crackers in a plastic bag and gently crush with rolling pin.

If using electric blender, break 5 or 6 pieces (cookies, crackers, etc.) into blender container. Cover container. Blend on low speed, flicking motor on and off, until crumbs are medium fine. Empty container and repeat.

PREPARE DOUBLE-STRENGTH COFFEE BEVERAGE—prepare coffee in usual manner (method and grind of coffee depending upon type of coffee maker), using 4 measuring tablespoons coffee per standard measuring cup water. Use 6 measuring tablespoons for triple-strength coffee beverage.

PREPARE QUICK COFFEE BEVERAGE—for 1 cup quick coffee beverage, put 1 teaspoon concentrated soluble coffee into cup. Add boiling water and stir until coffee is completely dissolved. For 1 cup of double-strength quick coffee beverage, increase concentrated soluble coffee to 1 tablespoon.

SCALD MILK—heat in top of double boiler over simmering water just until a thin film appears.

SIEVE—force through sieve or food mill.

SIMMER—cook in a liquid just below boiling point; bubbles form slowly and break below surface.

OVEN TEMPERATURES

Very Slow	250°F to 275°F
Slow	300°F to 325°F
Moderate	350°F to 375°F
Hot	400°F to 425°F
Very Hot	450°F to 475°F
Extremely Hot	500°F to 525°F

Use a portable oven thermometer for greater accuracy in checking oven temperatures.

WHEN USING THE ELECTRIC BLENDER

Cover blender container before starting and stopping motor to avoid splashing. To aid even mixing, frequently scrape down sides of container with a rubber spatula, first stopping motor.

WHEN YOU COOK SIRUPS

A candy thermometer is an accurate guide to correct stage of cooking. Hang thermometer on pan so bulb does not touch side or bottom of pan.

Sirup Stages and Temperatures

Thread (230°F to 234°F)—Spins 2-in. thread when allowed to drop from fork or spoon.

Soft Ball (234°F to 240°F)—Forms a soft ball in very cold water; it flattens when removed from water.

Firm Ball (244°F to 248°F)—Forms a firm ball in very cold water; it does not flatten in fingers.

Hard Ball (250°F to 266°F)—Forms a ball which is pliable yet hard enough to hold its shape in very cold water.

Soft Crack (270°F to 290°F)—Separates into threads which are hard but not brittle in very cold water.

Hard Crack (300°F to 310°F)—Separates into threads which are hard and brittle in very cold water.

Base Recipes are indicated by solid ▲ pyramids.
In variations of Base Recipes, open △ pyramid refers to ▲ Base Recipe immediately preceding it.

√ **READ AGAIN** "It's Smart To Be Careful—There's No Substitute For Accuracy" (page 4).

√ **PLACE OVEN RACK** so top of product will be almost at center of oven. Stagger pans so no pan is directly over another and they do not touch each other or walls of oven. Place single pan so that center of product is as near center of oven as possible.

√ **PREHEAT OVEN** 12 to 20 min. at required temperature. Leave oven door open first 2 min.

√ **PREPARE PAN**—For cakes with shortening and for cake rolls, grease bottom of pan only; line with waxed paper cut to fit bottom; grease the waxed paper. For cakes without shortening (sponge type) and chiffon cakes, do not grease or line pan. If recipe directs "Set out pan," do not grease or line pan.

√ **HAVE ALL INGREDIENTS** at room temperature unless recipe specifies otherwise.

√ **SIFT ALL FLOUR,** except whole-grain types, before measuring. Spoon lightly into measuring cup. Do not jar cup. Level with straight-edged knife or spatula.

√ **CREAM SHORTENING** (alone or with flavorings) by stirring, rubbing or beating with spoon or electric mixer until softened. Add sugar in small amounts; cream after each addition until all graininess disappears and mixture is light and fluffy. Thorough creaming helps to insure a fine-grained cake.

√ **BEAT WHOLE EGGS** until thick and piled softly when recipe calls for well-beaten eggs.

√ **BEAT EGG WHITES** as follows: **Frothy**—entire mass forms bubbles; **Rounded peaks**—peaks turn over slightly when beater is slowly lifted upright; **Stiff peaks**—peaks remain standing when beater is slowly lifted upright.

√ **BEAT EGG YOLKS** until thick and lemon-colored when recipe calls for well-beaten yolks.

√ **WHEN DRY and LIQUID INGREDIENTS** are added alternately to batters, begin and end with dry. Add dry ingredients in fourths, liquid in thirds. After each addition, beat only until smooth. Finally, beat only until batter is smooth (do not overbeat). Scrape spoon or beater and bottom and sides of bowl during mixing.

If using an electric mixer, beat mixture at low speed when alternately adding dry and liquid ingredients.

√ **FILL CAKE PANS** one-half to two-thirds full.

√ **TAP BOTTOM of CAKE PAN** sharply with hand to release air bubbles before placing in oven.

√ **APPLY BAKING TESTS** when minimum baking time is up. For cake or torte, touch lightly at center; if it springs back, cake is done. Or insert a cake tester or wooden pick in center; if it comes out clean, cake is done.

√ **COOL BUTTER-TYPE CAKES** 10 min., tortes 15 min., in pan on cooling rack after removing from oven.

√ **REMOVE BUTTER-TYPE CAKES or TORTES** from pan after cooling. Run a spatula gently around sides of pan. Cover with cooling rack. Invert and remove pan. Turn right side up immediately after peeling off waxed paper. When using pans with removable bottoms, loosen edges with spatula and carefully cut layers away from bottoms of pans; cool right side up. Cool cake or torte completely before frosting.

√ **COOL SPONGE-TYPE CAKES**—After removing tubed cake from oven, immediately invert pan on tubed end and let hang in pan until completely cooled. If cake is higher than tube, invert between two cooling racks so top of cake does not touch any surface. Invert non-tubed cake pan so opposite edges of pan rest on edges of two cooling racks; let cake hang in pan until completely cooled.

√ **REMOVE SPONGE-TYPE CAKES** from pan when completely cooled. Cut around tube with paring knife to loosen cake. Loosen sides with spatula and gently remove cake.

√ **FILL LAYER CAKES or TORTES**—Spread filling or frosting over top of bottom layer. Cover with the second layer. Repeat procedure if more layers are used. If necessary, hold layers in position with wooden picks; remove when filling is set.

√ **FROST FILLED LAYER CAKES or TORTES**—Frost sides first, working rapidly. See that frosting touches plate all around bottom, leaving no gaps. Pile remaining frosting on top of cake and spread lightly.

WHAT YOU SHOULD KNOW ABOUT CAKES AND TORTES

Basically, there are only two types of cakes: butter-type (made with shortening) and sponge-type (made without shortening). Chiffon cakes and some others, however, fall on the borderline between the two classifications.

The butter-type cake contains fat (butter, margarine, all-purpose shortening, hydrogenated vegetable shortening or lard) and a chemical leavening agent (baking powder or baking soda). Any of three methods of mixing may be used for butter-type cakes.

In the *conventional method*, fat is creamed with the flavoring extract and then with sugar; beaten eggs or egg yolks are beaten into the creamed mixture; dry and liquid ingredients are added alternately and beaten in; and finally, egg whites, if used, are beaten and folded in.

The *conventional sponge method* is similar, except that part of the sugar is beaten with the egg whites and folded in last.

The *quick*, *quick-mix*, or *one-bowl method* is used only in recipes specially developed for this method. Dry ingredients and shortening are put into the mixing bowl, and eggs and liquid are added according to directions; all are then beaten by hand or electric mixer for a specified time.

The sponge-type cake contains beaten whole eggs, egg yolks or egg whites and flour, sugar and flavorings, which may be beaten or folded in. A cake of this class which is made with egg yolks or whole eggs is a sponge cake; one made with egg whites only is an angel food cake. A true sponge or angel food cake contains no fat; baking powder or baking soda; it is leavened only by expanding air and steam. Some sponge-type variations may contain a small amount of butter or baking powder.

The chiffon cake is a special type which has the lightness of a sponge-type cake and the richness of a butter-type cake, without following the rules for mixing either. It contains a cooking (salad) oil and baking powder in addition to eggs, flour, sugar and flavorings.

All the cakes described are essentially New World developments. The light, airy, tender confection which we know as "cake" is not familiar on the Continent, in England or in the East. The Old World's "cakes" are almost always tortes, and many of the torte recipes found in these pages are naturalized versions of classic Old World favorites. Others are native American tortes.

Tortes as a class are cake-like desserts, made light with eggs and often enriched with nuts. Bread crumbs, cracker or cookie crumbs, or grated nuts may take, wholly or in part, the place of flour. Ingredients are handled similarly to those in cakes. The texture of tortes differs from that of cake, depending upon the ingredients used. In general, tortes are coarse in texture rather than delicate like cakes, and unlike a good cake, they may be compact rather than light and fluffy.

WHEN YOU STORE CAKES AND TORTES

Cakes, except fruitcakes, are at their best the day they are made. But if stored properly, most cakes will remain fresh for several days.

Plain or frosted cakes—Store in a cake keeper, or invert a large, deep bowl over the cake on its serving plate.

Whipped cream cakes (filled, or filled and frosted, with whipped cream)—Assemble shortly before the cake is to be served. Refrigerate the complete cake until it is served; if it is kept in the refrigerator more than an hour, it may become soggy. Place any leftover cake in the refrigerator immediately after the meal.

Fruitcakes—Wrap cake in aluminum foil or other moisture-vapor-proof material as soon as it is completely cooled. Store it in a cool place to age for several weeks before serving. If desired, unwrap cakes once or twice a week and, using a pastry brush, paint them with rum, brandy or any desired liqueur, or with fruit juice. Then rewrap and store again.

Tortes—Store like plain or frosted cakes or like whipped cream cakes, depending on the filling or frosting used.

An Imperfect Cake

May have this fault . . .	*For these reasons . . .*	
	A BUTTER-TYPE CAKE	**A SPONGE-TYPE CAKE**
Coarse grain	Use of all-purpose instead of cake flour Excess of leavening Not enough creaming Undermixing Baking temperature too low	Use of all-purpose instead of cake flour Omission of cream of tartar (in angel food cake) Undermixing
Heaviness or compactness	Excess of liquid, shortening or eggs Not enough leavening or flour Overmixing Baking temperature too high	Underbeating of egg yolks or overbeating of egg whites Overmixing
Heavy, soggy layer at bottom of cake	Excess of liquid Shortening too soft Underbeating of eggs Undermixing Baking time too short	Excess of eggs or egg yolks Underbeating of egg yolks Undermixing Failing to bake batter promptly after turning into pan
Hard top crust	Baking temperature too high Baking time too long	Baking temperature too high Baking time too long
Cracked or humped top	Excess of flour Not enough liquid Overmixing Uneven spreading of batter Baking temperature too high	Excess of flour or sugar Baking temperature too high
Sticky top crust	Excess of sugar Baking time too short	Excess of sugar Baking time too short
Falling	Excess of sugar, liquid, leavening or shortening	Excess of sugar Overbeating of egg whites Incomplete mixing
Tough crumb	Not enough sugar Not enough shortening Excess of flour Excess of eggs Baking temperature too high Overmixing	Not enough sugar Underbeating of egg yolks or overbeating of egg whites Omission of cream of tartar (in angel food cake) Baking temperature too high Baking time too long
Crumbling or falling apart	Excess of leavening, sugar or shortening Undermixing Incorrect preparation of pan Incorrect cooling	
Falling out of pan before cooling is complete		Baking time too short Excess of sugar Greasing of pan
One side higher	Uneven spreading of batter Pan warped Range or oven rack not level Pan too close to wall of oven Uneven oven heat	Range or oven rack not level Pan warped
Pale top crust	Baking temperature too low Not enough sugar or shortening Excess of flour Pan too large Overmixing	Baking temperature too low Not enough sugar Excess of flour
Dry crumb	Excess of flour Not enough shortening or liquid Overbeating of egg whites Baking time too long	Excess of flour Overbeating of egg whites Baking time too long

Note: Failure of some cakes may be caused by failure to beat and add egg whites and egg yolks separately (where recipe so directs). Adding whole eggs, no matter how thoroughly beaten, may produce different results.

Butter-type Cakes

Golden Orange Crunch Cake

▲ *Base Recipe*

Set out a 9-in. tubed pan.

For Crunch Topping—Chop finely

1½ cups (about 6 oz.) walnuts

Melt in a small saucepan over low heat

⅓ cup butter

Mix thoroughly the nuts, melted butter and

¾ cup fine, dry bread crumbs (about 2 slices bread)
½ cup firmly packed brown sugar
¼ teaspoon salt
¼ teaspoon cinnamon

Using the back of a spoon, press nut mixture very firmly into an even layer on bottom and sides of tubed pan. Set aside.

For Cake—Sift together and set aside

3 cups sifted flour
1 tablespoon baking powder
½ teaspoon salt

Cream together until butter is softened

¾ cup butter
1 tablespoon grated orange peel (page 4)

Add gradually, creaming until fluffy after each addition

1¼ cups sugar

Add in thirds, beating thoroughly after each addition

3 eggs, well beaten

Measure and combine

½ cup undiluted evaporated milk
¼ cup orange juice

Beating only until smooth after each addition, alternately add dry ingredients in fourths, liquid in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat).

Turn batter into pan.

Bake at 375°F 55 to 60 min., or until cake tests done (page 6).

Remove cake from oven and place on a cooling rack. Allow cake to cool in pan 30 min. Cover with cake plate, carefully invert and remove pan. Cool thoroughly before cutting.

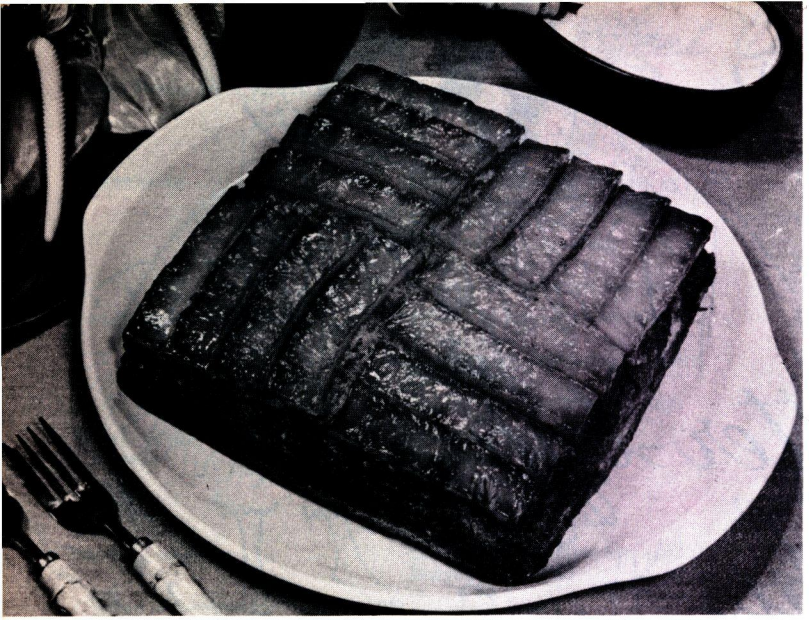
One 9-in. tubed cake

—Lemon Crunch Cake

Follow △ Recipe. Substitute 1½ teaspoons grated **lemon peel** for the orange peel, and 2 tablespoons **lemon juice** and 2 tablespoons **water** for the orange juice.

—Pineapple Crunch Cake

Follow △ Recipe. Substitute ½ teaspoon **pineapple extract** for the grated orange peel. Fold ⅓ cup well-drained **crushed pineapple** into the batter and substitute **sirup** drained from pineapple for the orange juice.



Pineapple Upside-Down Cake

Pineapple Upside-Down Cake

▲ *Base Recipe*

Set out an 8x8x2-in. cake pan.

For Pineapple Topping—Drain, reserving sirup, contents of

1 No. 2 can pineapple spears (about 16 spears)

Heat in a saucepan over low heat

¼ cup butter or margarine

Add and blend in thoroughly

⅔ cup firmly packed brown sugar

Turn mixture into cake pan and spread evenly. Arrange the drained pineapple spears on top of the brown sugar mixture. Set aside.

For Cake—Sift together and set aside

1½ cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt

Cream together until softened

½ cup butter or margarine
1 teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition

½ cup sugar

Add gradually, beating thoroughly after each addition

1 egg, well beaten

Measure ½ cup of the reserved pineapple sirup. (Remaining sirup may be used in other food preparation).

Beating only until smooth after each addition, alternately add dry ingredients in fourths, pineapple sirup in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter over pineapple spears and spread evenly to edges of pan.

Bake at 350°F about 50 min., or until cake tests done (page 6).

Remove from oven; let stand 1 to 2 min. in pan on cooling rack. To remove from pan, run spatula gently around sides. Cover with a serving plate and invert; allow pan to remain over cake 1 or 2 min. Lift pan off. Serve cake warm or cool.

If desired, garnish with **whipped cream.**

One 8-in. square cake

—Cranberry Upside-Down Cake

Follow △ Recipe. Substitute **Cranberry Topping** for Pineapple Topping. Substitute ½ cup **milk** for the pineapple sirup in cake batter.

For Cranberry Topping—Heat ¼ cup **butter** or **margarine** over low heat. Add ⅔ cup **sugar,** 1 tablespoon grated **orange peel** (page 4) and ½ teaspoon **vanilla extract;** blend in thoroughly. Spread mixture evenly in the cake pan. Wash and coarsely chop 2 cups **cranberries.** Mix thoroughly with ⅓ cup **sugar.** Spread over mixture in pan.

Two-Egg Cake

▲ *Base Recipe*

Prepare (page 6) a 9x9x2-in. cake pan.

Sift together and set aside
1⅔ cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt

Cream together until shortening is softened
½ cup shortening
1 teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition
1 cup sugar

Add in thirds, beating thoroughly after each addition
2 eggs, well beaten

Measure
½ cup milk

Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into the pan.

Bake at 350°F 35 to 45 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

One 9-in. square cake

—Easy Marble Cake

Follow △ Recipe. Divide batter into halves. Blend 1 sq. (1 oz.) **chocolate,** melted (page 5) and cooled, into one portion. Spoon batters into prepared pan, alternating spoonfuls of light and dark. Bake as in △ Recipe.

—Broiler Cake

Follow △ Recipe for baking cake. Set cake on cooling rack while preparing **Broiler Topping.**

For Broiler Topping—Cut 1 cup moist shredded **coconut** into short lengths and chop ¼ cup **nuts;** set aside. Cream ⅓ cup **butter** or **margarine** until softened. Add ⅔ cup firmly packed **brown sugar** gradually, creaming until fluffy after each addition. Blend in ¼ cup **cream.** Stir in the coconut and nuts. Lightly spread topping over the cake after it has cooled in pan 10 to 15 min.

Set temperature control of range at Broil. Place cake on broiler rack and put into broiler so top is about 4 in. from source of heat. Broil about 2 min., or until topping bubbles. Watch closely to avoid scorching.

—Cottage Pudding

Follow △ Recipe. To serve, cut cake into squares and pour **Vanilla, Lemon** or **Butterscotch Sauce** over each serving.

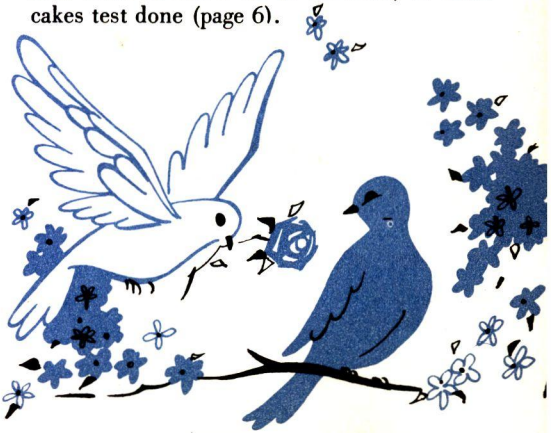
For Vanilla Sauce—Sift together into a saucepan 1 cup **sugar,** 2 tablespoons **cornstarch** and ¼ teaspoon **salt.** Add 2 cups boiling **water** gradually, stirring constantly. Continuing to stir, bring to boiling; simmer 5 min. Remove from heat and blend in ¼ cup **butter** or **margarine** and 2 teaspoons **vanilla extract.** Serve warm or cold.

For Lemon Sauce—Follow recipe for Vanilla Sauce. Substitute 3 tablespoons **lemon juice** and 2 teaspoons grated **lemon peel** (page 4) for the vanilla extract.

For Butterscotch Sauce—Melt over low heat in a saucepan 1 tablespoon **butter** or **margarine.** Add a mixture of ⅔ cup firmly packed **brown sugar** and 5 tablespoons **flour,** stirring constantly until blended. Remove from heat. Gradually add 2 cups **milk,** stirring until blended. Bring to boiling; boil 1 min., stirring constantly. Remove from heat. Blend in 1 teaspoon **vanilla extract.** Cool slightly before serving.

—Cupcakes

Follow △ Recipe. Use 12 to 15 muffin-pan wells lined with paper baking cups, or with bottoms greased. Fill each about two-thirds full. Bake at 375°F 20 to 25 min., or until cakes test done (page 6).



Gold Cake
(Quick Method)

▲ *Base Recipe*

Prepare (page 6) two 8-in. round layer cake pans.

Sift together into a large bowl
2 cups sifted cake flour
1¼ cups sugar
2½ teaspoons baking powder
1 teaspoon salt

Measure
1 cup milk

Add ⅔ cup of the milk to dry ingredients with
½ cup hydrogenated vegetable shortening or all-purpose shortening
1 teaspoon lemon extract
½ teaspoon vanilla extract

Stir only enough to moisten. Beat 200 strokes by hand or 2 min. on electric mixer at medium speed. Scrape sides of bowl several times during beating. Add remaining milk and
4 egg yolks, unbeaten

Beat 200 strokes or 2 min. on electric mixer, scraping sides of bowl several times. Pour batter into pans.

Bake at 350°F 30 to 35 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

Two 8-in. round layers

—Spice Cake

Follow △ Recipe. Sift 1 teaspoon **cinnamon,** ½ teaspoon **nutmeg** and ¼ teaspoon **cloves** with dry ingredients. Omit extracts. Substitute 2 **eggs** for the 4 egg yolks.

—Lord Baltimore Cake

Prepare three 8-in. round layer cake pans. Prepare one and one-half times △ Recipe. Sift ½ teaspoon **nutmeg** with dry ingredients. Omit vanilla extract and increase lemon extract to 1½ teaspoons.

When cake is cool, prepare **Lord Baltimore Frosting** (page 63); fill and frost as directed (page 6).

Blender Yellow Cake

▲ *Base Recipe*

Prepare (page 6) two 8-in. round layer cake pans. See page 5 for using an electric blender.

Sift together into a large bowl and set aside
2 cups sifted cake flour
1 tablespoon baking powder
½ teaspoon salt

Put into the blender container
2 eggs, unbeaten

Cover and blend for a few seconds. Turn off motor and add to blender container in order
½ cup hydrogenated vegetable shortening or all-purpose shortening
1¼ cups sugar
1½ teaspoons vanilla extract
½ teaspoon almond extract
1 cup milk

Cover and blend 2 min.

Using a rubber spatula, scrape down sides of container. Blend a few seconds longer. Gradually add two thirds of blended mixture to the sifted dry ingredients, stirring after each addition. Stir until well blended (total strokes, about 100). Add remaining mixture all at one time; mix until smooth. Turn batter into pans.

Bake at 350°F 25 to 30 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

Two 8-in. round layers

—Blender Banana Cake

Follow △ Recipe. Decrease baking powder to 1½ teaspoons and add ½ teaspoon **baking soda.** Decrease sugar to 1 cup, increase vanilla extract to 2 teaspoons; omit almond extract. Substitute 1 cup **banana purée** for milk.

For Banana Purée—Peel and cut into pieces 2 or 3 **bananas** with all-yellow or brown-flecked peel (or enough to make 1 cup banana purée). Cover blender and turn on motor. Add banana pieces one at a time, blending until puréed (of same consistency throughout).

—Blender Chocolate Cake

Melt (page 5) 2 sq. (2 oz.) **chocolate** and set aside to cool. Follow △ Recipe. Omit almond extract. Add melted chocolate after the milk.

Pound Cake

▲ *Base Recipe*

Prepare (page 6) a 9½x5¼x2¾-in. loaf pan.

Sift together

2½ cups sifted cake flour
¾ teaspoon baking powder
¼ teaspoon salt
¼ teaspoon mace

Set aside.

Cream together until butter is softened

1 cup butter
2 teaspoons grated lemon peel (page 4)
1½ teaspoons vanilla extract
½ teaspoon almond extract

Add gradually, creaming until fluffy after each addition

1 cup plus 2 tablespoons sugar

Add in thirds, beating thoroughly after each addition

4 eggs, well beaten

Beating only until smooth after each addition, add dry ingredients in fourths to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into pan. With spatula, draw batter from center toward edges of pan.

Bake at 325°F 1 hr. 10 min., or until cake tests done (page 6).

Cool and remove from pan as directed for butter-type cakes (page 6).

One 9x5-in. loaf cake

Note: Pound cake makes an excellent foundation for Baked Alaska. It also is a favorite base for Trifle (a classic chilled dessert of English origin, usually consisting of cake pieces, which may be sponge or pound cake, sprinkled with brandy, rum or sherry; fresh fruit or preserves; a soft custard; and whipped cream).

—Cherry-Nut Pound Cake

Follow △ Recipe. Fold in ½ cup finely chopped **candied cherries,** ¼ cup finely chopped **candied citron** and ¼ cup chopped **walnuts** with the last addition of flour. Fruit may first be marinated, if desired, in just enough **brandy** or **rum** to cover.

—Caraway Pound Cake

Follow △ Recipe. Fold in 1 teaspoon **caraway seeds** with the last addition of flour.

—Party-color Pound Cake

Follow △ Recipe. Divide batter into three equal portions. Leave one portion uncolored; tint second portion green and third portion pink, adding only enough **green** and **red food coloring** (one drop at a time) to tint very delicately. Spoon the three portions alternately into the pan; draw spoon through batter once or twice to swirl three colors together.

Meltaway Chocolate Cream Cake with Peppermint Seven-Minute Frosting

Meltaway Chocolate Cream Cake

Prepare (page 6) two 9-in. round layer cake pans. Set a bowl and rotary beater in refrigerator to chill.

Sift together and set aside

2 cups sifted cake flour
1½ cups sugar
½ cup cocoa
1 tablespoon baking powder
½ teaspoon salt

Using the chilled bowl and beater, beat until cream stands in soft peaks when beater is slowly lifted upright

1 cup chilled whipping cream

Using a clean beater, beat until rounded peaks are formed

3 egg whites

Gently but thoroughly fold together (page 4) whipped cream and beaten egg whites. Sift the dry ingredients over this mixture in fourths, folding in alternately with a mixture of

½ cup milk
2 teaspoons vanilla extract

Turn batter into pans.

Bake at 350°F 25 to 30 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

Two 9-in. round layers

Whipped Cream Cake

Prepare (page 6) two 8-in. round layer cake pans. Set a bowl and rotary beater in refrigerator to chill.

Sift together and set aside

1½ cups sifted cake flour
1 cup sugar
2 teaspoons baking powder
¼ teaspoon salt

Using chilled bowl and beater, beat until cream stands in soft peaks when beater is lifted upright

1 cup chilled whipping cream

Set in refrigerator while beating eggs.

Beat until thick and piled softly

2 eggs

Fold (page 4) the whipped cream and beaten eggs together with

1½ teaspoons vanilla extract
¼ teaspoon lemon extract

Sift dry ingredients, about one fourth at a time, over mixture; gently fold until just blended after each addition. Finally, fold only until blended. Turn batter into pans.

Bake at 350°F 30 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6). Cool completely.

Two 8-in. round layers

Shower Cake

Delicate whipped cream takes the place of shortening in this cake of sheer elegance.

Prepare (page 6) two 9-in. round layer cake pans. Set a bowl and rotary beater in refrigerator to chill.

Prepare and set in refrigerator to chill
Creamy Pineapple Filling (page 66)
Set out
1½ cups sugar
Sift ½ cup of the sugar with
2 cups sifted cake flour
1 tablespoon baking powder
½ teaspoon salt
Set mixture aside.

Using chilled bowl and beater, beat until cream stands in soft peaks when beater is slowly lifted upright
1 cup chilled whipping cream
Beat in ¼ cup of the sugar. Set in refrigerator while beating egg whites.

Using clean beater, beat until frothy
4 egg whites
Add the remaining ¾ cup sugar gradually, beating well after each addition. Beat until rounded peaks are formed. Fold in (page 4) the whipped cream, together with
¾ teaspoon almond extract
Measure
½ cup water
Folding only until blended after each addition, alternately add dry ingredients in fourths, water in thirds, to whipped cream mixture. Finally, fold only until blended. Turn batter into pans.

Bake at 350°F 30 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6). Cool completely.

Fill (page 6) with the Creamy Pineapple Filling. Frost sides and top of cake with
Seven-Minute Frosting (page 61) or White Mountain Frosting (page 62)
Reserve ½ cup frosting for decorating.

For Shower Decoration—If necessary, add 1 to 2 tablespoons sifted **confectioners' sugar** to the reserved frosting to give it a decorating-frosting consistency. Blend in **red food coloring,** a drop at a time, until frosting is a delicate pink color. Set frosting aside.

To make umbrella, cut a piece of heavy aluminum foil into a wedge shape, 4 in. wide at base and 4 in. long. Curve wedge to form umbrella top (see photo). Using a spatula, spread pink frosting over both sides of umbrella, using lengthwise strokes on the outside to simulate umbrella spokes. Allow frosting on umbrella to set, keeping curved position. At one side of the frosted cake form the shaft and curved handle of the umbrella by forcing remaining pink frosting through a pastry bag and No. 2 decorating tube. Make the shaft about 4 in. long. Using same decorating tube, form small droplets over top of cake (see photo). Set umbrella top in place.

One 9-inch round layer cake

Bride's Cake

It's traditional and it's fun to add to the bride's-cake batter the trinkets that foretell the future of the guests who find them in their portions of cake: a penny for wealth, a horseshoe for luck, a ring for the next bride, a thimble for the spinster and a button for the bachelor. Fold them into the batter with the egg whites, and be sure to divide them among the three layers.

For Cake Layers—Prepare (page 6) two 8-in. round layer cake pans, one 12-in. round layer cake pan (2 in. deep) and a 1-lb. coffee can. Grease sides of 12-in. pan and coffee can and line with parchment paper cut ½ in. wider than sides of pan. Lightly grease paper.

Bride's Cake

Prepare one recipe of batter for 12-in. layer and another for 8-in. and coffee-can layers.

Sift together

3 cups sifted cake flour
1 tablespoon baking powder
½ teaspoon salt

Set aside.

Cream together until butter is softened

¾ cup butter
1 tablespoon vanilla extract
¼ teaspoon almond extract

Add gradually, creaming until fluffy after each addition

1 cup sugar

Measure and combine

½ cup water
½ cup milk

Beating only until smooth after each addition, alternately add dry ingredients in fourths, liquid in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat).

Beat until frothy

6 egg whites

Add gradually, beating well after each addition

¾ cup sugar

Beat until rounded peaks are formed. Spread beaten egg whites over batter and gently but thoroughly fold together (page 4). Turn batter into the 12-in. pan.

Bake at 350°F 50 to 55 min., or until cake tests done (page 6).

Cool and remove from pan as directed for butter-type cakes (page 6).

Repeat recipe for 8-in. and coffee-can layers. Fill 8-in. pans two-thirds full. Turn remaining batter into coffee can.

Bake at 350°F 30 to 35 min. for 8-in. layers and 40 to 45 min. for coffee-can layer, or until cakes test done.

Cool and remove from pans as directed.

Prepare

Bride's Butter Frosting (page 17)

To Frost and Decorate Cake—Spread sides and tops of cooled cake layers with a thin coating of frosting. (This coating prevents crumbs from getting in the final frosting and also helps keep the cake moist and fresh.) *Do not put layers together.* Cover well with waxed paper, tucking paper under cake racks.

The next day, when ready to start decorating, prepare

Bride's Butter Frosting (one and one-half times recipe)

Cut two rounds of thin cardboard, one about 8 in., the other 5 in. in diameter. Cover with aluminum foil. (Cardboard merely prevents knife from cutting into lower layers.)

Place 12-in. layer on cake plate. In the center of the layer, spread a thin layer of frosting the size of the larger cardboard round. Press cardboard firmly into the frosting. Cover with one of the 8-in. layers, frosted surface up. Spread top with frosting; cover with the other 8-in. layer.

In the center of the top layer, spread a thin layer of frosting the size of the smaller cardboard. Press cardboard firmly into the frosting. Cover with coffee-can layer, frosted side up.

Frost sides of all three tiers (layers), completely covering the cake.

Dip spatula in hot water and smooth frosting. Frost exposed top of each tier. Decorate cake by forcing frosting through cake decorator or pastry bag and tube, using shell, rosette, or star tube. Make a fluting of frosting around base and edge of each tier.

Tiny icing flowers and other decorations may be used to decorate cake.

The traditional bride and groom dolls may be affixed to the top with frosting. Or top the cake with a miniature of the bride's bouquet.

To Serve a Three-Tiered Bride's Cake— Hold knife vertically and cut through the bottom layer around outside of middle layer. Slice part of bottom layer that extends beyond middle layer into serving-size pieces. Repeat with middle layer, cutting through middle layer around outside of top layer only to top of bottom layer. (See illustration.)

The top layer may be removed and placed on a small serving plate on the table. Remainder of cake may be removed to the kitchen for slicing. Serve on individual plates or from one large plate. It is best to wipe crumbs and frosting from the knife frequently. Dipping the knife in hot water also aids in cutting the cake.

50 to 60 servings

Bride's Butter Frosting

Cream together until butter is softened

⅔ cup butter
1½ teaspoons vanilla extract
¼ teaspoon almond extract

Add gradually, creaming until fluffy after each addition

6 cups (about 1¾ lbs.) sifted confectioners' sugar

Add and continue creaming until smooth

1 egg white, unbeaten

Blend in gradually, a tablespoonful at a time, until frosting is of spreading consistency

3 to 6 tablespoons cream

Enough to frost sides and top of Bride's Cake

Wellesley Fudge Cake

For Cake—Prepare (page 6) two 8x8x2-in. cake pans.

Combine and set over simmering water
4 sq. (4 oz.) chocolate
½ cup hot water
When chocolate is melted, blend thoroughly. Add and stir until dissolved
½ cup sugar
Set aside to cool.

Meanwhile, sift together and set aside
2 cups sifted cake flour
1½ teaspoons baking powder
½ teaspoon baking soda
½ teaspoon salt
Cream together until butter is softened
½ cup butter
2 teaspoons vanilla extract
Add gradually, creaming until fluffy after each addition
1¼ cups sugar
Add in thirds, beating thoroughly after each addition
4 eggs, well beaten
Mix in the cooled chocolate mixture.

Measure
⅔ cup milk
Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat).

Turn batter into pans.

Bake at 350°F 25 to 30 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6). Prepare Fudge Frosting.

For Fudge Frosting—Put in 3-qt. saucepan
4 sq. (4 oz.) chocolate, cut in pieces
3 cups sugar
1 cup milk
½ cup butter
2 tablespoons white corn sirup
Stir over low heat until sugar is dissolved. Increase heat and bring mixture to boiling. Put candy thermometer in place. During cooking, wash any crystals from sides of pan with a pastry brush dipped in water. Cook, stirring occasionally, until mixture reaches 234°F (soft ball stage, page 5; remove from heat while testing). Remove pan to cooling rack and cool to lukewarm (about 110°F) without stirring or moving pan.

When cool, blend in
1 tablespoon vanilla extract
Beat until creamy and of spreading consistency. Fill and frost cake (page 6).

One 8-inch square layer cake

Devil's Food Cake

▲ ***Base Recipe***

Its rich, red color makes this definitely devil's food, not chocolate cake.

Prepare (page 6) two 9-in. round layer cake pans.

Melt (page 5) and set aside to cool
3 sq. (3 oz.) chocolate
Sift together and set aside
2¼ cups sifted cake flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
Cream together until butter is softened
½ cup butter
1 teaspoon vanilla extract
Add gradually, creaming until fluffy after each addition
1½ cups firmly packed light brown sugar
Add in thirds, beating thoroughly after each addition
2 eggs, well beaten
Stir in cooled chocolate.

Measure
1 cup milk
Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat). Blend in with final few strokes
1 teaspoon red food coloring
Turn batter into pans.

Bake at 375°F 30 to 35 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

Two 9-in. round layers

Note: Red food coloring is added to produce a red Devil's Food Cake, but it may be omitted.

—Devil's Food Cupcakes

Follow △ Recipe. Use 24 2½-in. muffin-pan wells lined with paper baking cups, or with bottoms greased. Fill each about one-half full. Bake at 375°F about 20 min.

—Devil-Mint Cake

Follow △ Recipe. Fill and frost cake (page 6) with **Peppermint Butter Frosting** (page 65). Sprinkle crushed **peppermint-stick candy** over top of cake.

Sour-Cream Fudge Cake
(Quick Method)

You just can't get this special richness without sour cream. It's the easy one-bowl method.

Prepare (page 6) two 8-in. round layer cake pans.

Combine and stir until well blended and thick
- **3 sq. (3 oz.) chocolate, melted (page 5)**
- **¼ cup boiling water**

Set aside to cool.

Sift together into a large bowl
- **2 cups sifted cake flour**
- **1¼ cups sugar**
- **1 teaspoon baking powder**
- **½ teaspoon baking soda**
- **½ teaspoon salt**

Add to dry ingredients
- **1 cup thick sour cream**
- **⅓ cup hydrogenated vegetable shortening or all-purpose shortening**

Stir only enough to moisten. Beat 200 strokes by hand or 2 min. on electric mixer at medium speed. Scrape sides of bowl several times during beating. Add cooled chocolate mixture and
- **2 eggs, unbeaten**
- **1¼ teaspoons vanilla extract**

Beat 200 strokes or 2 min. on electric mixer, scraping sides of bowl several times. Pour batter into pans.

Bake at 350°F about 30 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

Two 8-in. round layers

Cocoa Cake
▲ *Base Recipe*

Prepare (page 6) two 8-in. round layer cake pans.

Sift together and set aside
- **2 cups sifted cake flour**
- **⅔ cup cocoa**
- **1 teaspoon concentrated soluble coffee**
- **1 teaspoon baking powder**
- **½ teaspoon baking soda**
- **½ teaspoon salt**

Cream together until softened
- **½ cup butter or margarine**
- **1 teaspoon vanilla extract**

Add gradually, creaming until fluffy after each addition
- **1⅓ cups sugar**

Add in thirds, beating thoroughly after each addition
- **2 eggs, well beaten**

Measure
- **1 cup buttermilk or sour milk**

Beating only until smooth after each addition, alternately add dry ingredients in fourths, liquid in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into pans.

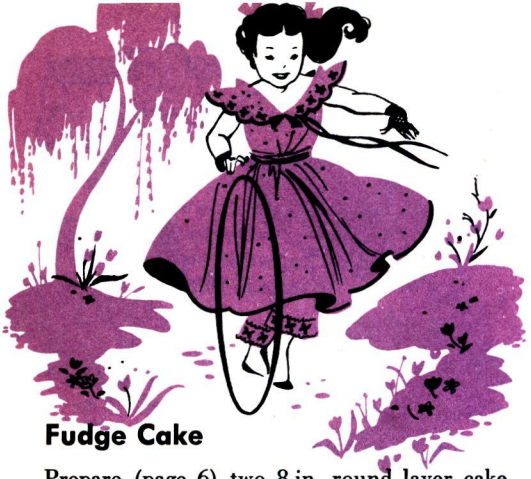
Bake at 350°F 25 to 30 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

Two 8-in. round layers

—Dutch-Cocoa Cake

Follow △ Recipe. Substitute ⅔ cup **Dutch process cocoa** for the cocoa in the recipe and omit the concentrated soluble coffee.



Fudge Cake

Prepare (page 6) two 8-in. round layer cake pans.

Combine in top of double boiler
3 sq. (3 oz.) chocolate, grated
¾ cup boiling water
Cook over simmering water, stirring constantly, until chocolate is melted and mixture thickens. Set aside to cool.

Sift together and set aside
2 cups sifted cake flour
¾ teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
Cream together until lard is softened
½ cup lard
1½ teaspoons vanilla extract
1 teaspoon rum extract
Add gradually, creaming until fluffy after each addition
1½ cups sugar
Add in thirds, beating thoroughly after each addition
2 eggs, well beaten
Add and stir in the cool chocolate mixture.

Measure
⅓ cup buttermilk or sour milk
Beating only until smooth after each addition, alternately add dry ingredients in fourths, liquid in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into pans.

Bake at 350°F 25 to 30 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

Two 8-in. round layers

Marbleized Cake

▲ *Base Recipe*

Marbleizing a cake provides scope for your artistic urge. All the light-colored batter goes into the pan first, with all the chocolate batter over it. Graceful marble-like veinings are produced by swirling and lifting a spoon lightly through both.

Prepare (page 6) an 8x8x2-in. cake pan.

Melt (page 5) and set aside to cool
1½ sq. (1½ oz.) chocolate
Sift together and set aside
2 cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
Cream together until shortening is softened
½ cup shortening
2 teaspoons vanilla extract
Add gradually, creaming until fluffy after each addition
1 cup sugar
Measure
¾ cup milk
Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat).

Beat until rounded peaks are formed
3 egg whites
Spread beaten egg whites over batter and gently fold together (page 4). Turn one half of batter into the pan.

Stir into cooled chocolate
2 tablespoons hot water
1 tablespoon sugar
½ teaspoon baking soda
Blend chocolate mixture into batter remaining in bowl, and spoon over batter in pan. Gently lift white batter through chocolate batter to produce marbled effect (do not overblend).

Bake at 350°F 30 to 45 min., or until cake tests done (page 6).

Cool and remove from pan as directed for butter-type cakes (page 6).

When cake is cool, prepare
Beige Seven-Minute Frosting
(one-half recipe, page 61)
Frost cake (page 6). If desired, decorate with toasted **pecan halves.**

One 8-in. square cake

—Marbleized Choco-Mint Cake

Follow △ Recipe. Add to the white portion of batter ¼ to ½ teaspoon **peppermint extract** and 3 drops **red** or **green food coloring,** and blend thoroughly. Proceed as in △ Recipe.

—Mocha Cake

Follow △ Recipe, but bake in a 9x9x2-in. cake pan. Do not divide batter. Sift ⅓ cup **concentrated soluble coffee** with the flour. Reduce chocolate to ½ sq. (½ oz.); omit hot water, sugar and baking soda mixture. Blend the melted chocolate with the creamed shortening-sugar mixture.

Burnt-Sugar Cake

▲ *Base Recipe*

Prepare (page 6) a 9x9x2-in. cake pan.

For Burnt-Sugar Sirup—Melt in a heavy, light-colored skillet (a black skillet makes it difficult to see the color of the sirup) over low heat

2 cups sugar

With back of wooden spoon, gently keep sugar moving toward center of skillet until it is melted. Heat until sirup is a rich brown (darker than for caramel sirup) and until foam appears. Remove from heat and add gradually, a very small amount at a time, stirring constantly

1½ cups boiling water

(Be careful that steam does not burn hand.) Return to low heat and continue to stir until bubbles are the size of dimes (about 5 min.). Set aside to cool completely.

For Cake—Sift together

2½ cups sifted cake flour
2½ teaspoons baking powder
½ teaspoon salt

Set aside.

Cream together until shortening is softened

½ cup shortening
1 teaspoon vanilla extract

Add gradually, creaming until fluffy after each addition

½ cup sugar

Add in thirds, beating thoroughly after each addition

2 egg yolks, well beaten

Mix together

½ cup water
½ cup Burnt-Sugar Sirup (part of remainder to be used for Burnt-Sugar Butter Frosting)

Beating only until smooth after each addition, alternately add dry ingredients in fourths, liquid in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat).

Using clean beater, beat until frothy

2 egg whites

Add gradually, beating thoroughly after each addition

¼ cup sugar

Beat until rounded peaks are formed. Spread beaten egg whites over batter and gently fold together (page 4). Turn batter into pan.

Bake at 350°F 35 to 40 min., or until cake tests done (page 6).

Cool and remove from pan as directed for butter-type cakes (page 6).

When cake is completely cool, prepare

Burnt-Sugar Butter Frosting (page 65)

Frost sides and top of cake (page 6). Sprinkle top with

Chopped toasted pecans

One 9-in. square cake

Note: Burnt-Sugar Sirup may be stored in a tightly covered jar for future use.

—Burnt-Sugar Layer Cake

Substitute two 8-in. layer cake pans. Follow △ Recipe. Fill and frost cake (page 6).

Graham Cracker Cake

An old-fashioned favorite, light and luscious, with a distinctive flavor and texture.

Prepare (page 6) two 9-in. round layer cake pans.

Prepare and chill
Creamy Vanilla Filling (page 66)
Sift together and set aside
½ cup sifted cake flour
2 teaspoons baking powder
¼ teaspoon salt
Set out
24 graham crackers (or enough to yield 2 cups crumbs)
Prepare crumbs (page 5). Add to dry ingredients with
¾ cup (about 3 oz.) chopped pecans
Mix together and set aside.

Cream together until softened
1 cup butter or margarine
1½ teaspoons vanilla extract
Add gradually, creaming until fluffy after each addition
1 cup sugar
Add in thirds, beating thoroughly after each addition
3 egg yolks, well beaten
Measure
1 cup milk
Beating only until smooth after each addition, alternately add dry ingredients in fourths, milk in thirds, to the creamed mixture. Finally, beat only until batter is smooth (do not overbeat).

Using clean beater, beat until frothy
3 egg whites
Add gradually, beating well after each addition
⅓ cup sugar
Beat until rounded peaks are formed. Spread egg whites over the batter and gently fold together (page 4). Turn batter into pans.

Bake at 350°F 30 to 35 min., or until cake layers test done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

Spread the chilled filling over one layer of cooled cake. Cover with second layer. Sift evenly over the top
Confectioners' sugar
One 9-in. round layer cake

Spice Cupcakes

▲ *Base Recipe*

Line 16 2½-in. muffin-pan wells with paper baking cups, or grease bottoms of wells.

Sift together and set aside
2 cups sifted cake flour
1 teaspoon baking powder
½ teaspoon baking soda
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon allspice
¼ teaspoon cloves
Cream until softened
½ cup butter or margarine
Add gradually, creaming until fluffy after each addition
½ cup sugar
½ cup firmly packed brown sugar
Add in thirds, beating thoroughly after each addition
2 eggs, well beaten
Measure
⅔ cup buttermilk or sour milk
Beating only until smooth after each addition, alternately add dry ingredients in fourths, liquid in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat).

Spoon mixture into the prepared muffin-pan wells, filling each about one-half full. (Fill any empty wells one-half full with water.)

Bake at 350°F about 20 min., or until cakes test done (page 6).

Cool and remove from muffin-pan wells as directed for butter-type cakes (page 6).

Serve with
Molasses Whipped Cream (page 67)
16 cupcakes

—Favorite Spice Cake

Follow △ Recipe; substitute for the muffin-pan wells two 8-in. round layer cake pans. Prepare the pans (page 6). Bake at 350°F 25 min., or until cake tests done.

Banana Cake Royale

For Cake Layers—Prepare (page 6) three 8-in. round layer cake pans.

Set out

6 bananas with all-yellow or brown-flecked peel

Sift together and set aside

2 cups sifted flour
1 tablespoon baking powder
1 teaspoon salt
½ teaspoon baking soda

Set out

12 graham crackers (or enough to yield 1 cup crumbs)

Prepare crumbs (page 5; the crumbs for this cake should be granular like corn meal, not fine and powdery like flour). Mix with dry ingredients and set aside.

Peel and mash 3 or 4 of the bananas (or enough to yield 1⅓ cups mashed bananas). Reserve the remaining bananas for filling and garnish.

Put into a 1-cup measuring cup for liquids

1 teaspoon lemon juice

Add, to fill to the ⅓-cup line

Milk

Mix with mashed bananas; set mixture aside.

Cream together until shortening is softened

⅔ cup shortening
2 teaspoons vanilla extract

Add gradually, creaming until fluffy after each addition

⅔ cup sugar

Add in thirds, beating thoroughly after each addition

3 egg yolks, well beaten

Beating only until smooth after each addition, alternately add dry ingredients in fourths, banana-milk mixture in thirds, to the creamed mixture. Finally, beat only until smooth (do not overbeat).

Using clean beater, beat until frothy

3 egg whites

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed. Spread beaten egg whites over the batter and gently fold together (page 4). Turn batter into the prepared pans.

Bake at 350°F 30 to 35 min., or until cake layers test done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

To Complete Cake—While cake is cooling, chill a bowl and rotary beater in refrigerator.

Chop and set aside

½ cup (about 2 oz.) walnuts

When ready to serve cake, using chilled bowl and beater, prepare

Sweetened Whipped Cream (page 67)

Peel the remaining bananas and cut into slices. Dip slices into

Pineapple juice

Place one cooled cake layer on a serving plate and spread about one third of the whipped cream over it. Arrange one third of the banana slices over the whipped cream. Cover with second layer and repeat procedure. Cover with third layer, spread remaining whipped cream over it, and arrange remaining banana slices and the chopped nuts attractively on top. Serve immediately. *One 8-in. round layer cake*

Maple Sirup Cake

Prepare (page 6) three 8-in. round layer cake pans.

Sift together and set aside
2⅔ cups sifted cake flour
1 tablespoon baking powder
¾ teaspoon salt
Cream until softened
¾ cup butter
Add gradually, creaming until fluffy after each addition
⅔ cup firmly packed light brown sugar
Set mixture aside.

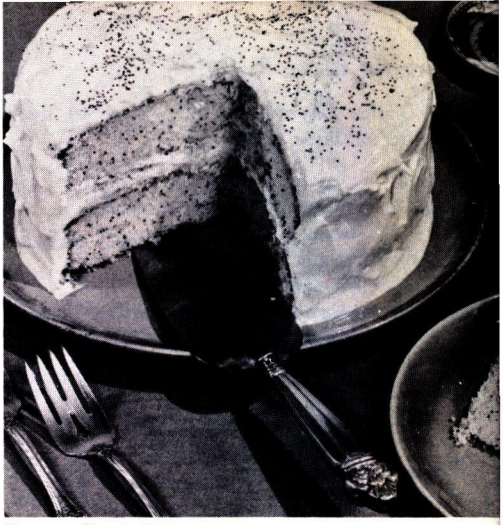
Beat until thick and lemon-colored
7 egg yolks
Add to creamed mixture in thirds, beating thoroughly after each addition.

Measure and blend together
⅔ cup milk
⅔ cup maple sirup
Beating only until smooth after each addition, alternately add the dry ingredients in fourths, liquid in thirds, to the creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter into pans.

Bake at 350°F 45 to 50 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

When layers are cool, prepare
Maple Sugar Frosting (page 62)
Fill and frost cake (page 6). Sprinkle around edge of top
½ cup (about 2 oz.) coarsely chopped butternuts or walnuts
One 8-in. round layer cake



Poppy Seed Cake with White Mountain Frosting

Caraway Cake

▲ ***Base Recipe***

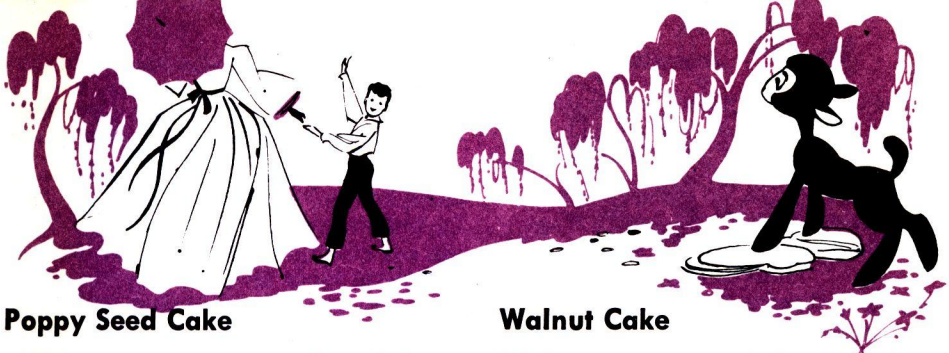
Prepare (page 6) a 10x6x1½-in. pan.

Sift together into a bowl
1½ cups sifted flour
1 cup sugar
2 teaspoons baking powder
¼ teaspoon salt
Mix in
2 tablespoons caraway seeds
Cut in with pastry blender or two knives until mixture resembles coarse corn meal
¼ cup lard
Blend together
¾ cup milk
½ teaspoon vanilla extract
1 egg, beaten
Make a well in center of dry ingredients. Pour milk mixture in all at one time. Mix until all ingredients are moistened. Turn batter into pan. Sprinkle over top
2 tablespoons sugar
Bake at 375°F 30 min., or until cake tests done (page 6).

Cool in pan on cooling rack. Cut into squares.
One 10x6-in. cake

—Caraway-Almond Cake

Follow △ Recipe. Sift ⅛ teaspoon **mace** with the dry ingredients. Substitute ¼ teaspoon **almond extract** for the vanilla extract.



Poppy Seed Cake

Addition of poppy seeds to a white-cake batter gives the cake a delicate nut-like flavor.

Prepare (page 6) two 8-in. round layer cake pans.

Put into a small bowl
¾ cup milk
Add and allow to soak 2 hrs.
½ cup (about 2½ oz.) poppy seeds
Sift together and set aside
2¼ cups sifted cake flour
2 teaspoons baking powder
½ teaspoon salt
Cream together until butter is softened
¾ cup butter
1½ teaspoons vanilla extract
¼ teaspoon grated lemon peel (page 4)
Few drops almond extract
Add gradually, creaming until fluffy after each addition
1½ cups sugar
Beating only until smooth after each addition, alternately add dry ingredients in fourths, poppy seed and milk mixture in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat).

Beat until rounded peaks are formed
4 egg whites
Carefully spread beaten egg whites over batter and gently fold together (page 4). Turn batter into pans.

Bake at 350°F 30 to 35 min., or until cake tests done (page 6).

Cool and remove from pans as directed for butter-type cakes (page 6).

When cake is completely cooled, prepare
White Mountain Frosting (page 62)
Fill and frost cake (page 6). Sprinkle **poppy seeds** over top.

One 8-in. round layer cake

Walnut Cake

Lightly grease a 10-in. tubed pan. Line bottom with waxed paper cut to fit pan. Lightly grease paper.

Put into a bowl
2 cups (about 10 oz.) dark seedless raisins
Pour over the raisins
⅔ cup sherry
Set aside.

Sift together and set aside
4 cups sifted flour
2 teaspoons baking powder
1 teaspoon nutmeg
¼ teaspoon salt.
Chop and set aside
4 cups (about 1 lb.) walnuts
Cream together until softened
1¼ cups butter or margarine
2 teaspoons grated orange peel (page 4)
Add gradually, creaming until fluffy after each addition
2 cups sugar
Add gradually, beating thoroughly after each addition
6 eggs, well beaten
Set aside.

Drain raisins, reserving liquid. Mix liquid with
⅔ cup orange juice
½ cup molasses
Beating only until smooth after each addition, alternately add dry ingredients in fourths, liquid in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat).

Blend in the raisins and walnuts. Turn batter into pan, spreading evenly to edges.

Bake at 275°F 3 hrs., or until cake tests done (page 6).

Cool completely on cooling rack and remove from pan.

One 10-in. tubed cake

Chocolate Funny Cake-Pie

▲ *Base Recipe*

For Pastry—Prepare (do not bake) and set aside

1 9-in. pastry shell (Use your favorite recipe or a mix.)

For Chocolate Sauce—Put into a saucepan

½ cup water
1½ sq. (1½ oz.) chocolate

Stir constantly over low heat until chocolate is melted. Add

⅔ cup sugar

Stirring constantly, bring to boiling; remove from heat and stir in

¼ cup butter or margarine
1½ teaspoons vanilla extract

Set aside.

For Cake—Finely chop and set aside

1 cup (about 4 oz.) walnuts

Sift together into a large bowl

1¼ cups sifted cake flour
¾ cup sugar
1¼ teaspoons baking powder
¼ teaspoon salt

Add to sifted dry ingredients

½ cup milk
¼ cup hydrogenated vegetable shortening or all-purpose shortening
1½ teaspoons vanilla extract

Beat until dry ingredients are just mixed. Add

1 egg, unbeaten

Beat 200 strokes by hand, or 2 min. on electric mixer at medium speed. Scrape sides of bowl several times during beating.

Add nuts and beat 100 strokes, or 1 min. on electric mixer. Turn batter into pastry shell. Stir sauce and carefully pour over cake batter. (Sauce will sink to bottom.)

Bake at 350°F 50 to 55 min., or until cake tests done (page 6).

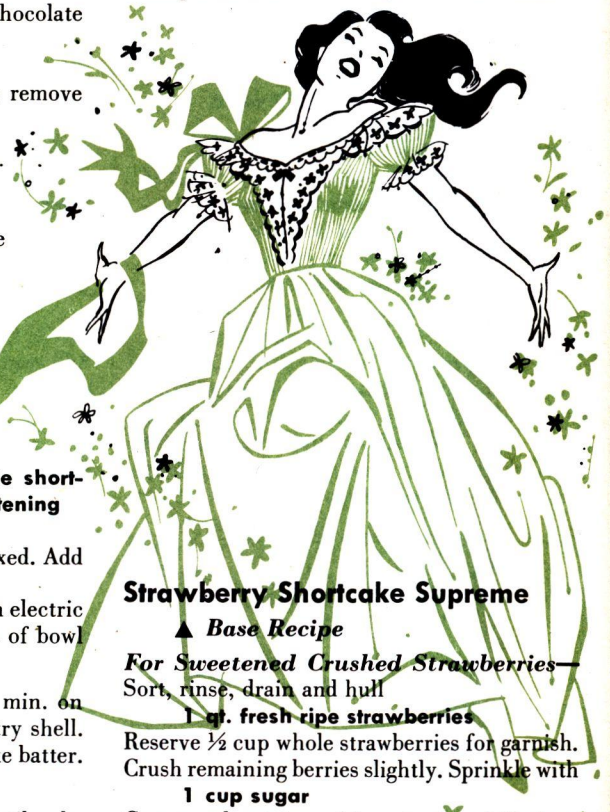
Serve warm. Top with **whipped cream.**

6 to 8 servings

—Apricot Funny Cake-Pie

Follow △ Recipe for Pastry and Cake. Substitute **Apricot Sauce** for the Chocolate Sauce.

For Apricot Sauce—Rinse and put into a saucepan ½ lb. (about 1 cup) **dried apricots.** Cover apricots with 1½ cups **hot water.** Cover pan and allow apricots to soak 1 hr. Simmer apricots in water in which they have been soaking for 40 min., or until fruit is plump and tender. Drain cooked apricots, reserving liquid in a 1-cup measuring cup for liquids. Force apricots through a sieve or food mill into a saucepan. Add water, if necessary, to the reserved apricot liquid to make ⅔ cup liquid. Add the liquid to the sieved apricots with ½ cup **sugar.** Stirring constantly, bring to boiling; cook 1 min. Remove from heat; stir in 3 tablespoons **butter** or **margarine.** Set aside.



Strawberry Shortcake Supreme

▲ *Base Recipe*

For Sweetened Crushed Strawberries—Sort, rinse, drain and hull

1 qt. fresh ripe strawberries

Reserve ½ cup whole strawberries for garnish. Crush remaining berries slightly. Sprinkle with

1 cup sugar

Cover and set in refrigerator to chill thoroughly. Gently mix fruit occasionally.

For Shortcake—Set out an 8-in. round layer cake pan.

Sift together into a bowl

2 cups sifted flour
2 tablespoons sugar
1 tablespoon baking powder
½ teaspoon salt

Cut in with a pastry blender or two knives until mixture resembles coarse corn meal

½ cup lard

Make a well in the center of the dry ingredients. Pour in all at one time

½ cup milk

Stir with a fork until dough follows fork. Gently form dough into a ball and put onto a lightly floured surface. Knead lightly with fingertips 10 to 15 times.

Divide dough into halves. Roll each half about ½ in. thick to fit the pan. Fit one round into the pan and brush top with

Melted butter or margarine

Cover with second round; brush top with

Milk

Bake at 425°F 15 to 18 min., or until top is delicately browned.

To Serve—Turn shortcake out of pan, split and place bottom half on a serving plate. Spoon one half of the crushed strawberries over it. Cover with the top half and spoon remaining berries over the top. Top with

Sweetened Whipped Cream (page 67)

Garnish with the reserved whole berries.

Serve immediately. *6 servings*

Note: **Raspberries, blackberries, blueberries** or sliced **peaches** may be substituted for strawberries.

—Individual Strawberry Shortcakes

Follow △ Recipe. Roll out all the dough at one time and cut into rounds with a 3-in. cutter. Use even pressure to keep sides straight. Put one half of the rounds on a baking sheet; brushed with melted **butter** or **margarine.** Top with remaining rounds; brush tops with **milk.** Bake as for △ Recipe.

Regal Fruitcake

Lightly grease bottom of 9½x5¼x2¾-in. loaf pan. Line bottom and sides with parchment paper cut to fit pan. Lightly grease paper.

Coarsely chop and set aside

2 cups (about 8 oz.) walnuts

Cut (page 4) into small pieces and set aside enough pitted dates to yield

1 cup (about 7 oz.) date pieces

Drain, slice and set aside on absorbent paper

1 cup (about 8 oz.) maraschino cherries

(A few pats with the paper will absorb the excess moisture.)

Sift together and set aside

1½ cups sifted flour
1 teaspoon baking powder
½ teaspoon salt

Beat until thick and piled softly

3 eggs

Add gradually, beating well after each addition

¾ cup sugar

Thoroughly blend in fruits, nuts and

6 oz. (1 pkg.) semi-sweet chocolate pieces

Mixing only until blended after each addition, add dry ingredients in thirds to egg-fruit mixture. Finally, mix only until blended. Turn batter into pan, spreading to edges.

Place a shallow pan containing 2 cups water on bottom rack of oven during baking period.

Bake at 300°F 1 hr. 45 min., or until cake tests done (page 6).

Cool cake on cooling rack 10 min. before removing from pan. Run spatula gently around sides of pan. Cover with cooling rack. Invert. Turn right side up immediately after peeling off parchment paper.

Using a pastry brush, paint cake with **brandy** or **apple cider.** Cool thoroughly and wrap tightly in waxed paper, aluminum foil or moisture-vapor-proof material. Store in cool place to age for 10 days before serving.

One 9x5-in. fruitcake

Light Fruitcake

▲ *Base Recipe*

Prepare (page 6) two 8½x4½x2½-in. loaf pans.

Bring to boiling
2 cups water
Add, and again bring to boiling
½ lb. (about 1½ cups) golden raisins
3 oz. chopped dried apricots (about ½ cup)
Pour off water and drain fruit on absorbent paper. Set aside.

Prepare and set aside
2 cups (about 11 oz.) slivered and toasted blanched almonds (page 4)
Put into a large bowl
½ cup sifted flour
Chop and combine with the flour
9 oz. candied pineapple (about 1½ cups, chopped)
6 oz. red candied cherries (about 1 cup, chopped)
6 oz. green candied cherries (about 1 cup, chopped)
3 oz. candied citron (about ½ cup, chopped)
3 oz. candied orange peel (about ½ cup, chopped)
3 oz. candied lemon peel (about ½ cup, chopped)
3 oz. pitted dates (about ½ cup, chopped)
3 oz. dried figs (about ½ cup, chopped)
Add almonds, drained raisins, apricots and
2 cups (8 oz.) finely chopped moist shredded coconut
Toss together and set aside.

Sift together and set aside
1½ cups sifted flour
1½ teaspoons baking powder
1 teaspoon salt
Cream together until butter is softened
1 cup butter
1 teaspoon lemon juice
Add gradually, creaming until fluffy after each addition
1 cup sugar
Add in thirds, beating thoroughly after each addition
5 eggs, well beaten
Beat vigorously 150 strokes.

Measure
½ cup orange juice
Beating only until smooth after each addition, alternately add dry ingredients in fourths, orange juice in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter over fruit and mix thoroughly. Turn into pans, spreading to edges.

Place a shallow pan containing 2 cups water on bottom rack of oven during baking time.

Bake cake at 275°F 2 to 2½ hrs., or until cake tests done (page 6) with cake tester.

Cool completely, remove from pans, wrap and store (page 6).

Once or twice a week, unwrap cakes and paint them with **rum,** using a pastry brush. Rewrap and store again. Before serving, brush glaze lightly over cakes.

For Glaze—Combine in a saucepan
¼ cup white corn sirup
2 tablespoons water
1 tablespoon orange juice
Bring to boiling and boil for 1 min.

After brushing glaze over cake, sprinkle with
Grated toasted almonds
Decorate with candied cherries and candied citron; brush these with glaze. When glaze is dry, slice cake and serve.

About 6 lbs. fruitcake

—Bite-Size Fruitcakes

Prepare one-half △ Recipe. Brush about 6 doz. 1¼-in. paper soufflé cups with cooking (salad) **oil** or melted **shortening.** Fill with about 1 tablespoon of batter. Decorate with bits of **red** or **green candied cherries.**

Arrange, with space between cups, on baking sheet on which double thickness of wet paper toweling has been placed.

Bake at 300°F about 30 min., or until cakes test done. Glaze before serving.

—Miniature Fruitcakes

Follow △ Recipe. Brush about 4 doz. 2½-in. paper baking cups with cooking (salad) **oil** or melted **shortening.** Put cups in muffin-pan wells. Fill two-thirds full with batter. Decorate tops of cakes with strips of **candied cherries,** a whole candied cherry, or whole **blanched almonds.**

Bake cakes at 300°F about 45 min., or until they test done. Glaze before serving.

Dark Fruitcake

Prepare (page 6) two 9½x5¼x2¾-in. loaf pans.

Bring to boiling
2 cups water
Add, and again bring to boiling
½ lb. (about 1½ cups) dark seedless raisins
5 oz. (about 1 cup) currants
Pour off water and drain fruit on absorbent paper. Set aside.

Put into a large bowl
½ cup sifted flour
Coarsely chop
½ lb. pitted dates (about 1⅓ cups, chopped)
½ lb. walnuts (about 2 cups, chopped)
½ lb. pecans (about 2 cups, chopped)
¼ lb. candied citron (about ⅔ cup, chopped)
¼ lb. candied pineapple (about ⅔ cup, chopped)
2 oz. candied orange peel (about ⅓ cup, chopped)
2 oz. candied lemon peel (about ⅓ cup, chopped)
Add the drained raisins and currants and
½ lb. candied cherries, sliced (about 1⅓ cups, sliced)
Mix fruits and nuts with flour and set aside.

Sift together and set aside
2½ cups sifted flour
1 teaspoon baking powder
¾ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon nutmeg
¼ teaspoon allspice
⅛ teaspoon mace

Cream until softened
1 cup butter or margarine
Add gradually, creaming until fluffy after each addition
1 cup sugar
1 cup firmly packed brown sugar
Add in thirds, beating thoroughly after each addition
4 eggs, well beaten
Blend in
½ cup grape jelly
Measure
½ cup grape juice
Beating only until smooth after each addition, alternately add dry ingredients in fourths, grape juice in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat). Turn batter over fruit and nuts and mix thoroughly. Turn into pans, spreading to edges.

Place a shallow pan containing 2 cups water on bottom rack of oven during baking time.

Bake at 275°F 2 to 2½ hrs., or until cake tests done (page 6) with cake tester.

Cool completely, remove from pans, wrap and store (page 6).

Once or twice a week, unwrap cakes and paint them with **brandy, sherry, orange juice** or **grape juice,** using a pastry brush. Rewrap and store again. *About 6½ lbs. fruitcake*

Maraschino Date-Nut Cake

▲ *Base Recipe*

Prepare (page 6) a 13x9x2-in. cake pan.

Sift together and set aside
2 cups sifted flour
2 teaspoons baking powder
1 teaspoon allspice
1 teaspoon cinnamon
¼ teaspoon salt

Drain, slice and set aside on absorbent paper
1½ cups (about 12 oz.) maraschino cherries
(A few pats with the paper will absorb excess moisture.)

Coarsely chop
2 cups (about 8 oz.) pecans
Cut (page 4) into small pieces enough pitted dates to yield
1 cup (about 7 oz.) date pieces
Put fruits and nuts into a large bowl with
¼ cup sifted flour
Mix well and set aside.

Grate (page 5) and set aside
2 sq. (2 oz.) chocolate
Cream together until softened
¾ cup butter or margarine
½ teaspoon vanilla extract
Add gradually, creaming until fluffy after each addition
2 cups sugar
Add in thirds, beating thoroughly after each addition
4 egg yolks, well beaten
Add and beat until well blended the grated chocolate and
1 cup unseasoned mashed potatoes
Measure
½ cup milk
Beating only until blended after each addition, alternately add dry ingredients in fourths, milk in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat). Pour batter over fruit-nut mixture and mix thoroughly.

Beat until rounded peaks are formed
4 egg whites
Spread beaten egg whites over batter and fold (page 4) together. Turn batter into pan and spread evenly to edges.

Bake at 275°F 1 hr. 30 min., or until cake tests done (page 6) with cake tester.

Cool and remove from pan as directed for butter-type cakes (page 6). *One 13x9-in. cake*

—Date-Nut Cake

Follow △ Recipe; use two 8x8x2-in. cake pans. Omit maraschino cherries and chocolate. Increase date pieces and pecans to 3 cups each. Bake at 350°F 50 min., or until cake tests done.

—Date-Nut Cupcakes

Follow △ Recipe or recipe for Date-Nut Cake. Use 24 2½-in. muffin-pan wells lined with paper baking cups, or with bottoms greased. Bake at 350°F about 20 min.

Daffodil Cake

Set out a 10-in. tubed pan.

Measure and pour into a large bowl

1¼ cups (about 10) egg whites

Allow to stand at room temperature at least 1 hr. before beating. This will help to insure greater volume.

Put into a bowl

4 egg yolks

(Reserve remaining egg yolks for use in other food preparation.)

Meanwhile, sift together and set aside

1¼ cups sifted cake flour
½ cup sugar

Add to egg whites

¾ teaspoon salt

Beat with wire whisk, hand rotary beater or electric mixer until frothy. Beat in

1½ teaspoons cream of tartar

Continue beating just until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Sprinkle over surface of egg whites and fold in (page 4), 2 tablespoons at a time

1 cup sugar

Sift about 4 tablespoons of flour mixture over egg-white mixture; fold gently together. Repeat until all the flour mixture is folded in.

Add to egg yolks

2 tablespoons orange juice
1½ teaspoons grated orange peel (page 4)
¼ teaspoon almond extract

Beat until very thick and lemon-colored. Fold one third of egg-white mixture into egg-yolk mixture.

Add to remaining egg-white mixture and fold in with a minimum number of strokes

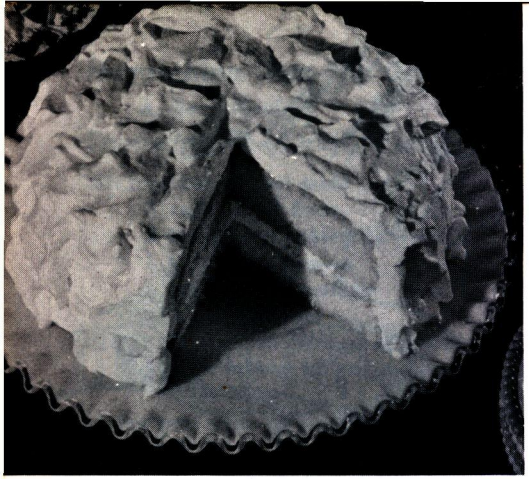
½ teaspoon vanilla extract

Immediately turn alternate layers of yellow and white batters into pan, ending with white batter on top. Cut through batter in several places with knife or spatula to break large air bubbles. Lift white batter through yellow batter to produce a marbled effect.

Bake at 375°F 35 min., or until cake surface springs back when lightly touched.

Cool and remove from pans as directed for sponge-type cakes (page 6).

One 10-in. tubed cake



Orange Cream Cake with Sweetened Whipped Cream

Sponge Cake

▲ *Base Recipe*

The distinguishing characteristic of a true sponge cake is its leavening agent, which is air rather than baking powder. The true sponge cake contains no shortening.

Set out a 9-in. tubed pan.

Measure and set aside

1 cup sifted cake flour

Combine and beat until very thick and lemon-colored

5 egg yolks
½ cup sugar
2 tablespoons lemon or orange juice
1 teaspoon grated lemon or orange peel (page 4)
1 teaspoon vanilla extract

Set aside.

Using clean beater, beat until frothy

5 egg whites
½ teaspoon salt

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Spread the egg-yolk mixture over beaten egg whites and gently fold together (page 4). Sift about one fourth of the flour at a time over surface. Fold together gently after each addition. Turn batter into pan.

Bake at 325°F 60 to 65 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

One 9-in. tubed cake

—Cocoa Sponge Cake

Follow △ Recipe; decrease cake flour to ¾ cup and sift with ¼ cup **cocoa.**

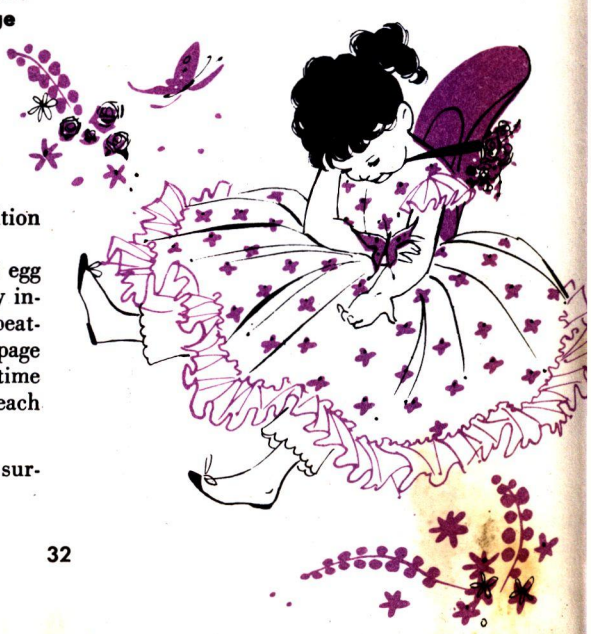
—Orange Cream Cake

Follow △ Recipe, using orange juice and orange peel. Substitute 2 9-in. round layer cake pans for tubed pan and bake 30 to 35 min.

While cake is cooling, prepare **Orange Filling.** Spread one half of filling over each layer. Place in refrigerator for at least 1 hr. (Filled cake may stand in refrigerator overnight.)

About 1 hr. before ready to serve, prepare **Sweetened Whipped Cream** (one and one-half times recipe, page 67). Spread one layer, filling side up, with about one third of whipped cream. Place second layer, filling side up, on top of cream. Cover sides and top with remaining whipped cream. Place in refrigerator until ready to serve.

For Orange Filling—Mix together ¾ cup **orange juice,** ½ cup **sugar** and 1 tablespoon grated **orange peel;** set aside. Beat 2 egg **whites** until frothy. Add ¼ cup **sugar** gradually, beating well after each addition; beat until stiff (but not dry) peaks are formed. Fold orange mixture into beaten egg whites.



Hot-Milk Sponge Cake

▲ *Base Recipe*

You can do so much with extra-tender hot-milk sponge. Try it all these ways, or with sauce as a cottage pudding, or with ice cream.

Set out two 9-in. round layer cake pans.

Sift together and set aside
1 cup sifted cake flour
1 teaspoon baking powder
¼ teaspoon salt

Beat until very thick and piled softly
3 eggs

Add gradually, beating well after each addition
1 cup sugar
2 or 3 teaspoons lemon juice

Heat thoroughly (do not boil) over low heat
6 tablespoons milk

Sift dry ingredients over egg mixture about one fourth at a time; gently fold in (page 4) until just blended after each addition. Add hot milk all at one time and quickly mix just until smooth. Pour batter into pans.

Bake at 375°F about 15 min., or until cake surface springs back when lightly touched.

Cool and remove from pans as directed for sponge-type cakes (page 6).

Two 9-in. round layers

—Pineapple Sponge Cake

Follow △ Recipe; decrease lemon juice to 1 teaspoon; add 2 tablespoons **pineapple juice** with lemon juice.

—Washington Pie

Follow △ Recipe. When ready to serve, spread **raspberry jam** or **jelly** over bottom layer; cover with second layer. Sift ¼ cup **confectioners' sugar** over top of cake.

—Boston Cream Pie

Follow △ Recipe. While cake is baking, prepare **Creamy Vanilla Filling** (page 66). When thoroughly chilled, spread filling over bottom layer of cake. Cover with second layer. Sift ¼ cup **confectioners' sugar** over top of cake. To make a lacy design, sift confectioners' sugar over a lacy paper doily on top of cake; carefully remove doily.

—Chocolate Cream Pie

Follow Recipe for Boston Cream Pie. Substitute the following **Fudge Glaze** for the confectioners' sugar topping: Melt (page 5) and set aside 2 sq. (2 oz.) **chocolate** and 3 tablespoons **butter.** Heat ¼ cup **cream.** Mix in 1¼ cups sifted **confectioners' sugar** and ⅛ teaspoon **salt.** Add the melted chocolate and butter and stir vigorously until glaze is smooth. Spread over top of cake.

Sunny Orange Sponge Cake

Fresh orange juice and grated peel give this big, beautiful sponge cake a sunny color and a wonderful fresh-fruit flavor.

Set out a 10-in. tubed pan.

Sift together and set aside
1¾ cups sifted cake flour
2 teaspoons baking powder
¼ teaspoon salt

Measure and pour into a large bowl
1 cup (about 12) egg yolks

Beat until thick and lemon-colored. Add gradually, beating well after each addition
⅔ cup orange juice
2 tablespoons warm water
1 tablespoon grated orange peel (page 4)

Add gradually, beating well after each addition
1¼ cups sugar

Sift dry ingredients, about one fourth at a time, over egg-yolk mixture; gently fold (page 4) until just blended after each addition. Turn batter into pan.

Bake at 325°F about 55 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

One 10-in. tubed cake

IDENTIFICATION OF FOODS IN CENTER COLOR PHOTO

Left to right: **Hazelnut Torte à la Glamour** (page 52) and **Picture-Pretty Chocolate Torte** (page 55).

Sponge Cake Loaf

Sponge Cake Loaf

Set out (do not grease) a 9½x5¼x2¾-in. loaf pan.

For Cake—Measure and set aside

¾ cup sifted cake flour

Combine and beat until very thick and lemon-colored

3 egg yolks
6 tablespoons sugar
1 tablespoon cold water
2 teaspoons lemon juice
1 teaspoon grated lemon peel

(page 4)

Gently fold (page 4) flour into egg-yolk mixture until blended. Set aside.

Using clean beater, beat until frothy

3 egg whites
¼ teaspoon salt

Add and beat slightly

¼ teaspoon cream of tartar

Add gradually, beating well after each addition

6 tablespoons sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Spread egg-yolk mixture over surface of egg whites and carefully fold together until blended. Turn batter into pan.

Bake at 325°F 35 to 40 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

Meanwhile, prepare **Caramel Topping.**

For Caramel Topping—Melt in a heavy, light-colored skillet (a black skillet makes it difficult to see color of sirup) over low heat

½ cup sugar

With back of wooden spoon, gently keep sugar moving toward center of skillet until completely melted. Heat until sirup is of an amber color (lighter than for burnt-sugar sirup). Remove from heat and add gradually, a very small amount at a time, stirring constantly

¼ cup boiling water

(Be careful that steam does not burn hand.) Return to low heat and continue to stir until small bubbles form. Set sirup aside to cool completely.

Cream until softened

¼ cup butter or margarine

Add gradually, creaming until fluffy after each addition

¾ cup sifted confectioners' sugar

Add the cooled sirup gradually, beating well after each addition. Blend in

1 to 2 tablespoons cream

Add only enough cream to produce correct consistency (mixture runs slightly). Beat until smooth and creamy.

Pour topping over cake. Let a small amount run over sides of cake. Sprinkle over top

½ cup (about 2 oz.) chopped nuts

8 to 10 servings

Spicy Pecan Sponge Cake

Set out a 10-in. tubed pan.

Finely chop and set aside

½ cup (about 2 oz.) pecans

Sift together and set aside

1 cup sifted cake flour
½ teaspoon baking powder
½ teaspoon salt
1 teaspoon cinnamon
¼ teaspoon cloves

Beat until very thick and lemon-colored

1 cup (about 12) egg yolks
¼ cup warm water
1 teaspoon vanilla extract

Add gradually, beating well after each addition

1 cup sugar

Sift dry ingredients, about one fourth at a time, over egg-yolk mixture; gently fold (page 4) until just blended after each addition. Set mixture aside.

Using clean beater, beat until rounded peaks are formed

3 egg whites

Spread egg whites over egg-yolk mixture and carefully fold together until blended. Fold in the pecans; turn batter into pan.

Bake at 325°F about 55 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

One 10-in. tubed cake

Genoise Cake
(Butter Sponge)

▲ ***Base Recipe***

Prepare (page 6) a 15½x10½x1-in. pan.

Melt over hot water and set aside to cool

3 tablespoons butter

Put into top of 3-qt. double boiler

5 eggs

1 cup less 1 tablespoon sugar

Set double-boiler top over simmering water. Beat constantly until mixture is thick and piles softly (about 10 min. with electric mixer or 20 to 25 min. with hand rotary beater). Remove from simmering water and continue beating until mixture is cooled.

Blend in

¼ teaspoon vanilla extract

⅛ teaspoon almond extract

Divide into four portions by marking with a spatula

1¼ cups sifted cake flour

Sift one portion at a time over egg mixture and gently fold (page 4) until just blended. Add melted butter gradually, folding only until blended.

Turn batter into pan.

Bake at 325°F 40 to 45 min., or until cake springs back when lightly touched at center.

Loosen edges with a spatula and immediately remove from pan. Carefully peel off paper. Cool on rack, top side up. *One 15x10-in. cake*

For Three-Layer Cake—Line and butter, as for △ Recipe, three 8-in. round layer cake pans. Bake layers at 325°F 30 to 35 min., or until cake springs back when lightly touched at center. Cool and remove from pans as directed for sponge-type cakes (page 6).

—Petits Fours

Prepare sheet cake as in △ Recipe. When cool, trim cake edges and cut cake into tiny squares, diamonds, rounds or other fancy shapes. (Cake will yield about 150 1-in. squares.) Use the shapes whole or split. Split shapes may be hollowed out and filled or they may be spread with filling, such as **Sweetened Whipped Cream** (page 67) or **Creamy Vanilla Filling** (page 66). Remove any loose crumbs from surface. Frost as directed in **Fondant Glaze** (page 64). Remove cakes from rack with spatula and trim excess glaze from bottom edges with sharp knife. Decorate as desired with **chocolate shot,** finely chopped **nuts, coconut** or **candied cherries.** Or force **Decorating Frosting** (page 62) through cake decorator or pastry tube for decoration.

Blueberry Upside-Down Cake

▲ *Base Recipe*

A heavy 10-in. skillet will be needed.

For Topping—Rinse and drain
2 cups firm, fresh blueberries
Heat in the skillet over low heat
⅓ cup butter or margarine
Add and mix thoroughly
½ cup sugar
⅛ teaspoon salt
Remove from heat. Turn blueberries into the skillet and spread evenly. Set aside.

For Cake—Sift together and set aside
1¾ cups sifted cake flour
1 teaspoon baking powder
½ teaspoon salt
Beat until thick and lemon-colored
3 egg yolks
Add gradually, beating thoroughly after each addition
½ cup sugar
and
⅓ cup orange juice
2 tablespoons lemon juice
Sift dry ingredients, about one fourth at a time, over egg-yolk mixture; gently fold (page 4) until just blended after each addition. Set aside.

Using clean beater, beat until frothy
3 egg whites
Add gradually, beating well after each addition
½ cup sugar
Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted.

Spread egg-yolk mixture over the egg whites and gently fold together until blended. Turn batter into the skillet over the fruit, spreading evenly to edge of skillet.

Bake at 350°F 45 to 50 min., or until cake surface springs back when lightly touched.

Loosen cake by running a spatula carefully around sides. Cover skillet with a large serving plate; invert. Let skillet remain over cake a few seconds so all the sirup will drain onto cake. Lift skillet off.

Serve cake warm. If desired, serve with
Sweetened Whipped Cream
(page 67)

8 to 12 servings

—Fresh Peach Upside-Down Cake

Follow △ Recipe. Substitute 4 medium-size (about 1 lb.) firm, ripe **peaches,** peeled and sliced, for the blueberries. Use **light brown sugar** with the melted butter or margarine.

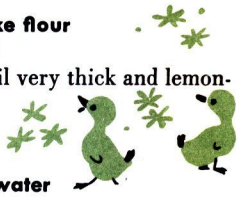
—Strawberry Upside-Down Cake

Follow △ Recipe. Substitute 1 qt. fresh, ripe **strawberries,** rinsed, hulled and sliced, for the blueberries. Use **light brown sugar** with the melted butter or margarine.

Sponge-Cake Ring Dessert

Set out (do not grease) a 1½-qt. ring mold.

For Sponge-Cake Ring—Sift together and set aside
½ cup sifted cake flour
⅛ teaspoon salt
Combine and beat until very thick and lemon-colored
3 egg yolks
¼ cup sugar
2 tablespoons water
1 teaspoon vanilla extract
Gently fold (page 4) dry ingredients into egg-yolk mixture until blended. Set aside.



Using clean beater, beat until frothy
3 egg whites
Add and beat slightly
¼ teaspoon cream of tartar
Add gradually, beating well after each addition
3 tablespoons sugar
Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg-yolk mixture over egg whites and carefully fold together until blended. Turn batter into the mold.

Bake at 325°F about 30 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

When ready to serve, place the cooled cake ring on a serving plate. Prepare **Coffee-Butterscotch Glaze** and brush over top of cake. Fill center of cake ring with scoops of **coffee** or **vanilla ice cream.** Drizzle **Fudge Sauce Café** over the ice cream. Pour remain-

Sponge-Cake Ring Dessert and coffee

ing sauce into a pitcher and serve with the dessert. *6 to 8 servings*

For Coffee-Butterscotch Glaze—Mix in a small saucepan

⅓ cup firmly packed light brown sugar
⅓ cup double-strength coffee beverage (page 5)

Set over medium heat and bring to boiling, stirring constantly. Continue to stir and boil 8 to 10 min., or until slightly thickened. Remove from heat and blend in

2 tablespoons butter

Cool slightly before brushing on cake.

For Fudge Sauce Café *(About 1 cup sauce)*—Mix together in a small, heavy saucepan

½ cup sugar
½ cup double-strength coffee beverage (page 5)
1 tablespoon cream
⅛ teaspoon salt
2 sq. (2 oz.) chocolate, broken in pieces

Set over low heat. Cook, stirring constantly, until sauce becomes slightly thickened. Remove from heat and blend in

1 tablespoon butter
½ teaspoon vanilla extract

Serve sauce warm or cool.

Mohrenköpfe

Attractive little cream-filled cakes—a favorite German dessert.

Grease bottoms of 12 2½-in. muffin-pan wells.

For Cakes—Measure and set aside

1 cup sifted cake flour

Combine and beat until very thick and lemon-colored

4 egg yolks
⅓ cup sugar
1 teaspoon grated lemon peel (page 4)

Set aside.

Using clean beater, beat until frothy

4 egg whites

Add gradually, beating well after each addition

⅓ cup sugar

Beat until rounded peaks are formed. Spread egg-yolk mixture over surface of egg-white mixture and gently fold together (page 4). Sift about one fourth of the flour at a time over egg mixture. Fold together gently after each addition. Turn batter into muffin-pan wells, filling each about two-thirds full.

Bake at 325°F 18 min., or until delicately browned.

Cool slightly; run spatula gently around sides of cakes. Lift out cakes and set on cooling racks to cool completely.

For Glaze—Partially melt over simmering water, being careful not to overheat

3 oz. semi-sweet candymaking chocolate for dipping
3 tablespoons butter or margarine

Remove from simmering water and stir until completely melted.

For Filling—Prepare

Sweetened Whipped Cream (one-half recipe, page 67)

To Complete Dessert—Cut a thin slice from bottom of each cake. Carefully hollow out the cakes, working from cut end. Fill with the whipped cream and invert onto the cake slices. Spoon the glaze over tops of cakes, allowing excess to drip over sides. *6 servings*

Angel Food Cake

▲ *Base Recipe*

Set out a 10-in. tubed pan.

Measure and pour into a large bowl

1½ cups (about 12) egg whites

Allow egg whites to stand at room temperature at least 1 hr. before beating. This will help to insure greater volume.

Meanwhile, sift together and set aside

1 cup sifted cake flour

½ cup sugar

Add to the egg whites

½ teaspoon salt

Beat with whisk beater, hand rotary beater, or electric mixer until frothy. Beat in

1½ teaspoons cream of tartar

Continue beating just until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Sprinkle over surface of the egg whites, 2 tablespoons at a time, and carefully fold in (page 4) after each addition (do not stir)

¾ cup sugar

Blend in

1 teaspoon vanilla extract

½ teaspoon almond extract

Sift about 4 tablespoons of flour mixture over surface of meringue (egg-white mixture) and fold gently together. Repeat procedure until all of the flour mixture has been folded in. Carefully slide batter into pan, turning pan as batter is poured. Cut through batter with knife or spatula to break large air bubbles.

Bake at 350°F about 45 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

One 10-in. tubed cake

—Miniature Angel Food Cakes

Follow △ Recipe; substitute 16 individual tubed pans for large pan. Bake at 350°F 15 to 20 min.

—Angel Food Cake Loaf

Substitute two 9½x5¼x2¾-in. loaf pans for tubed pan. Follow △ Recipe or any variation. Bake at 350°F until cakes test done.

—Cocoa Angel Food Cake

Follow △ Recipe. Decrease cake flour to ⅔ cup. Sift ½ cup **cocoa** with cake flour and sugar. Increase vanilla extract to 1½ teaspoons. Omit almond extract.

—Party-Pink Angel Food Cake

Prepare ½ cup very finely chopped **walnuts** and ¼ cup very finely chopped **maraschino cherries**; drain chopped cherries on absorbent paper. Follow △ Recipe for preparing batter. Fold in the nuts and cherries with the last addition of flour. Continue as in △ Recipe.

—Toasty-Coconut Angel Food Cake

Cut 1 cup (4 oz.) moist shredded **coconut** into short lengths and spread in a shallow pan. Put in 350°F oven for 10 to 15 min., or until coconut is lightly toasted; stir occasionally. Follow △ Recipe for preparing batter. Fold in toasted coconut with the last addition of flour. Continue as in △ Recipe.

—Marbleized Mocha Angel Food Cake

Follow △ Recipe for preparing batter. Turn one half of batter into another bowl; fold in ¼ cup **concentrated soluble coffee.** Immediately turn alternate layers of white and dark batter into pan, ending with white. Cut through batter in several places with knife or spatula to break large air bubbles. With a spoon or spatula, lift white batter through dark batter to give a marbled effect. Continue as in △ Recipe.

Chocolate-Glazed Angel Food Cake and coffee

—Chocolate-Glazed Angel Food Cake

Follow △ Recipe. Melt (page 5) together, stirring constantly, 6 oz. (1 pkg.) **semi-sweet chocolate pieces** and ½ cup **butter** or **margarine.** Remove from simmering water; stir until smooth and slightly cooled. Quickly spread over cake while mixture is still warm.

—Chocolate-Flecked Angel Food Cake

Follow △ Recipe; fold ½ cup **chocolate shot** or 1 sq. (1 oz.) **chocolate,** grated, into batter with last flour addition.

—Banana Angel Food Cake

Follow △ Recipe; decrease vanilla extract to ½ teaspoon, almond extract to ¼ teaspoon, and add 2 teaspoons **banana extract.**

—Rainbow Angel Food Cake

Follow △ Recipe. Divide batter equally among three bowls. Fold 2 drops **red food coloring** into one portion, 2 drops **yellow food coloring** and ¼ teaspoon **lemon extract** into another portion, and 2 drops **green food coloring** and ¼ teaspoon **peppermint extract** into the third portion. Turn the three portions of batter into the pan, forming three layers. Continue as in △ Recipe.

—Burnt-Sugar Angel Food Cake

Prepare **Burnt-Sugar Sirup.** Finely chop ½ cup (about 2 oz.) **pecans;** set aside. Follow △ Recipe. Increase cake flour to 1½ cups and the sugar sifted with flour to 1 cup. Increase the sugar folded into the egg whites to 1 cup and the vanilla extract to 1½ teaspoons; omit almond extract. Fold in the pecans and 2 tablespoons of the Burnt-Sugar Sirup after last addition of flour mixture. Complete as in △ Recipe.

For Burnt-Sugar Sirup—Melt ½ cup **sugar** in a heavy, light-colored skillet (a black skillet makes it difficult to see color of the sirup) over low heat. With back of wooden spoon, gently keep sugar moving toward center of skillet until completely melted. Heat until sirup is a rich brown and until foam appears. Remove from heat and add ¼ cup **boiling water** gradually, a very small amount at a time, stirring constantly. (Be careful that steam does not burn hand.) Return to low heat and continue to stir until bubbles are the size of dimes. Set aside to cool completely.

Jelly Roll

▲ *Base Recipe*

Prepare (page 6) a 15½x10½x1-in. jelly-roll pan.

Sift together and set aside
1 cup sifted cake flour
¼ teaspoon salt
Beat slightly with rotary beater
4 eggs
Add and beat slightly
½ teaspoon cream of tartar
Add gradually, beating well after each addition
1 cup sugar
Beat until thick and piled softly. Beat in
¼ cup water
1½ teaspoons vanilla extract
Add dry ingredients all at one time. Continue beating just until batter is smooth, scraping sides and bottom of bowl once. Turn batter into pan and spread evenly to edges.

Bake at 350°F 15 to 20 min., or until cake surface springs back when lightly touched.

Immediately loosen edges with a sharp knife. Turn cake out onto a clean towel sprinkled generously with
Sifted confectioners' sugar
Remove paper and cut off any crisp edges of cake. To roll, begin with near edge of cake, using towel as a guide. Tightly grasp near edge of towel and quickly pull it over beyond opposite edge. Cake will roll itself as you pull. Wrap cake roll in towel and set on cooling rack to cool (about ½ hr.).

When ready to fill, carefully unroll cake. Spread with
Jelly or jam (about 1 cup)
Carefully re-roll. Sift over top
2 tablespoons confectioners' sugar

One Jelly Roll

—Cocoa Cake Roll

Follow △ Recipe. Decrease cake flour to ¾ cup and sift with it 5 tablespoons cocoa. Separate egg yolks from egg whites; add to the egg yolks ½ cup of the sugar and the water and vanilla extract, and beat until very thick and lemon-colored. Fold in the dry ingredients; set aside.

Beat the egg whites until frothy; add and beat in the cream of tartar. Add the remaining sugar gradually, beating well after each addition. Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Spread egg-yolk mixture over egg whites and fold together.

Bake at 325°F about 30 min. Substitute Creamy Vanilla Filling (page 66) for the jelly or jam.

—Ice-Cream Cake Roll

Follow △ Recipe. Substitute 1 qt. softened **vanilla ice cream** for jelly or jam. Serve immediately or put into freezer section of refrigerator until ice cream is firm. Serve with a thick **fudge sauce.**

—Creamy Cake Roll

Follow △ Recipe; omit jelly or jam and confectioners' sugar. Prepare **Butter-Cream Frosting** (page 64) or any variation. Use about one half of frosting as filling for the roll. Spread some of the frosting over roll and decorate roll by forcing remainder through a pastry bag and No. 3 star tube. (If desired, Butter-Cream Frosting may be tinted with a few drops of **food coloring.**) Sprinkle with chopped **toasted almonds** or slivered **unblanched almonds.**

—Whipped-Cream Cake Roll

Follow △ Recipe. Substitute **Sweetened Whipped Cream** (page 67) or any variation for the jelly or jam. If desired, fold crushed **peppermint-stick candy** or **peanut brittle** into the whipped cream.

Lemon Chiffon Cake

▲ *Base Recipe*

Set out a 10-in. tubed pan.

Measure and pour into a large bowl
1 cup (7 to 8) egg whites
Allow to stand at room temperature at least 1 hr. before beating. This will help to insure greater volume.

Put into a small bowl
5 egg yolks
Reserve remaining 2 or 3 egg yolks for use in other food preparation.

Sift together into a bowl
2¼ cups sifted cake flour
1 cup sugar
1 tablespoon baking powder
¾ teaspoon salt
Make a well in center of dry ingredients; add
½ cup cooking (salad) oil
Add in order the 5 egg yolks and
¾ cup water
1 tablespoon lemon juice
1 teaspoon grated lemon peel
(page 4)
Beat until smooth. Set aside.

Using clean beater, beat the egg whites until frothy. Beat in
½ teaspoon cream of tartar
Add gradually, beating well after each addition
½ cup sugar
Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Slowly pour egg-yolk mixture over entire surface of egg whites. Gently fold together (page 4) until just blended. *Do not stir.* Turn batter into pan.

Bake at 325°F 55 min., then at 350°F 10 to 15 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

One 10-in. tubed cake

—Rum Chiffon Cake

Follow △ Recipe; substitute 4 teaspoons **rum extract** for lemon juice and peel. Frost with **Raisin-Rum Butter Frosting** (page 65).

—Banana-Pecan Chiffon Cake

Follow △ Recipe; omit water and lemon peel. Finely chop 1 cup (about 4 oz.) **pecans.** Peel and force through sieve or food mill enough **bananas** (2 or 3) with brown-flecked peel to yield 1 cup sieved bananas. Mix with the lemon juice; add after the egg yolks. Sprinkle pecans over egg-yolk mixture before folding. Continue as in △ Recipe.

—Pineapple Chiffon Cake

Follow △ Recipe. Substitute **unsweetened pineapple juice** for the water. Omit lemon juice and lemon peel.

Cocoa Chiffon Cake

▲ *Base Recipe*

Set out a 10-in. tubed pan.

Measure and pour into a large bowl
1 cup (7 to 8) egg whites
Allow to stand at room temperature at least 1 hr. before beating. This will help to insure greater volume.

Put into a small bowl and set aside
7 egg yolks
Mix together and set aside to cool
½ cup cocoa
¾ cup boiling water
Sift together into a bowl
1¾ cups sifted cake flour
1 cup sugar
1 tablespoon baking powder
¾ teaspoon salt
Make a well in center of dry ingredients; add
½ cup cooking (salad) oil
Add in order the egg yolks, cooled cocoa mixture and
2 teaspoons vanilla extract
Beat until smooth. Set aside.

Using clean beater, beat the egg whites until frothy. Beat in
½ teaspoon cream of tartar
Add gradually, beating well after each addition
¾ cup sugar
Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Slowly pour egg-yolk mixture over entire surface of egg whites. Gently fold together (page 4) until just blended. *Do not stir.* Turn batter into pan.

Bake at 325°F 55 min., then at 350°F 10 to 15 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

One 10-in. tubed cake

—Pecan-Cocoa Chiffon Cake

Finely chop 1 cup (about 4 oz.) **pecans.** Follow △ Recipe. Pour egg-yolk mixture over egg whites, then sprinkle pecans over surface. Gently fold together.

—Cocoa-Mint Chiffon Cake

Follow △ Recipe. Substitute 1 teaspoon **peppermint extract** for vanilla extract. Frost sides and top of cooled cake with **Peppermint Seven-Minute Frosting** (page 61).

Marbleized Chiffon Cake

Set out a 10-in. tubed pan.

Measure and pour into a large bowl
1 cup (7 to 8) egg whites
Allow to stand at room temperature at least 1 hr. before beating. This will help to insure greater volume.

Put into a small bowl
5 egg yolks
Reserve remaining 2 or 3 egg yolks for use in other food preparation.

Mix together and set aside to cool
⅓ cup cocoa
¼ cup sugar
¼ cup boiling water
⅛ teaspoon red food coloring
Sift together into a bowl
2 cups sifted cake flour
1 cup sugar
1 teaspoon baking powder
¾ teaspoon salt
Make a well in center of dry ingredients; add
½ cup cooking (salad) oil
Add in order the 5 egg yolks and
¾ cup water
2¼ teaspoons vanilla extract
Beat until smooth. Set aside.

Using clean beater, beat the egg whites until frothy. Beat in

½ teaspoon cream of tartar

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Slowly pour egg-yolk mixture over entire surface of egg whites. Gently fold together (page 4) until just blended. *Do not stir.* Turn one half of batter into another bowl. Pour cocoa mixture gradually over it, gently folding until blended. Immediately turn alternate layers of dark and light batter into pan, rotating pan as you pour. Cut through batter in several places with knife or spatula to break air bubbles. Lift light batter through dark batter to give a marbled effect.

Bake at 325°F 55 min., then at 350°F 10 to 15 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

One 10-in. tubed cake

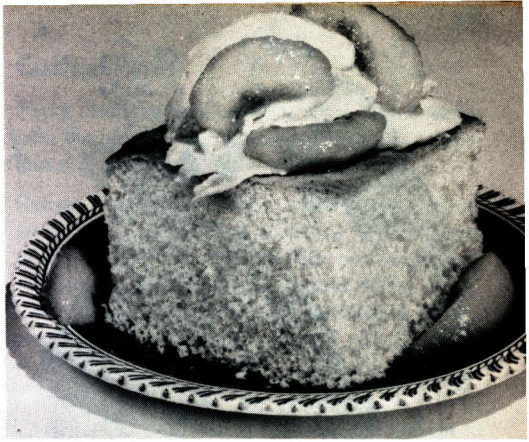
Orange Chiffon Cake

Set out a 9x9x2-in. cake pan or 9½x5¼x2¾-in. loaf pan.

Measure and pour into a large bowl

½ cup (4 to 5) egg whites

Allow to stand at room temperature at least 1 hr. before beating. This will help to insure greater volume.



Orange Chiffon Cake with ice cream and peaches

Put into a small bowl

2 egg yolks

Reserve remaining 2 or 3 egg yolks for use in other food preparation.

Sift together into a bowl

1 cup plus 2 tablespoons sifted cake flour
½ cup sugar
1½ teaspoons baking powder
½ teaspoon salt

Make a well in center of dry ingredients; add

¼ cup cooking (salad) oil

Add in order the 2 egg yolks and

⅓ cup orange juice
1 tablespoon grated orange peel (page 4)

Beat until smooth. Set aside.

Using clean beater, beat the egg whites until frothy. Beat in

¼ teaspoon cream of tartar

Add gradually, beating well after each addition

¼ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Slowly pour egg-yolk mixture over entire surface of egg whites. Gently fold together (page 4) until just blended. *Do not stir.* Carefully turn batter into pan.

Bake square cake at 350°F 30 to 35 min., loaf cake at 325°F 50 to 55 min., or until cake surface springs back when lightly touched.

Cool and remove from pan as directed for sponge-type cakes (page 6).

One 9-in. square or 9x5-in. loaf cake

Gala Torte

Here's a surprising and novel combination of flavors which is really terrific, worthy of the most gala occasions!

For Torte—Prepare (page 6) two 9-in. round layer cake pans.

Grate (page 5)

1 cup (about 5 oz.) hazelnuts (about 1¾ cups, grated)

1 cup (about 4 oz.) walnuts (about 1¾ cups, grated)

Combine nuts and mix well with

2 tablespoons flour

Divide into four portions by marking with a spatula; set aside.

Beat until very thick and lemon-colored

6 egg yolks

½ cup sugar

Set aside.

Using clean beater, beat until frothy

6 egg whites

¼ teaspoon salt

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Spread egg-yolk mixture over beaten egg whites. Spoon one portion of the nut-flour mixture over surface and gently fold (page 4) with a few strokes until batter is only partially blended. Repeat with second and then third portions. Spoon remaining portion of nut-flour mixture over batter and gently fold until *just* blended. *Do not overmix!* Gently turn batter into pans and spread to edges.

Bake at 350°F about 50 min., or until torte layers test done (page 6).

Cool and remove from pans as directed for tortes (page 6). When torte is completely cooled, prepare frosting.

For Frosting—Partially melt in double-boiler top over simmering water, being careful not to overheat

4 oz. semi-sweet candymaking chocolate for dipping

Remove chocolate from simmering water and stir until completely melted. Blend in

½ cup milk

Set aside to cool.

Cream together until butter is softened

¾ cup butter

½ teaspoon vanilla extract

Add gradually, creaming until light and fluffy after each addition

¾ cup sugar

¼ teaspoon salt

Add in thirds, beating thoroughly after each addition

2 egg yolks, well beaten

Blend in the cooled chocolate mixture; set aside.

To Complete Torte—Split torte layers into halves, forming four equal layers. Set out

¾ cup raspberry or strawberry jam

Spread ¼ cup over each of three layers. Spread some of the frosting over the jam-covered bottom layer; cover with second layer, jam side up. Spread with more of the frosting; repeat with third layer. Place remaining layer on top; frost torte (page 6) with remaining frosting. If desired, sprinkle finely chopped **nuts** over top of torte. *12 to 16 servings*

Spicy Applesauce Torte

Prepare (page 6) two 8-in. round layer cake pans.

Set out

16 gingersnaps (or enough to yield 1 cup fine crumbs)

Prepare crumbs (page 5).

Sift together

1 cup sifted cake flour
4 teaspoons baking powder
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon nutmeg
¼ teaspoon cloves

Mix crumbs with the dry ingredients; set aside.

Finely chop and set aside

½ cup (about 2 oz.) walnuts

Cream until softened

⅓ cup butter or margarine

Add gradually, creaming until fluffy after each addition

¾ cup sugar

Add in thirds, beating well after each addition

2 eggs, well beaten

Measure

1 cup thick unsweetened applesauce

Beating only until smooth after each addition, alternately add dry ingredients in fourths, applesauce in thirds, to creamed mixture. Finally, beat only until smooth (do not overbeat). Blend in the chopped nuts. Turn batter into pans and spread to edges.

Bake at 350°F 35 to 40 min., or until torte layers test done (page 6).

Cool and remove from pans as directed for tortes (page 6). Fill and frost (page 6) as desired. *Two 8-in. round torte layers*

Coffee Torte

From Scandinavia, where luscious rich tortes take the place of our frosted layer cakes, comes this delectable creation.

Grease bottoms and sides of two 9-in. round layer cake pans. Line bottoms with waxed paper; grease waxed paper. Cut two lengths of parchment paper 2 in. wide and 30 in. long. Line sides of pans with the parchment paper, pressing paper against sides of pans. Fasten ends with cellulose tape.

Grate (page 5)

2 cups (about ½ lb.) pecans (about 3½ cups, grated)

Thoroughly mix with pecans

2 to 3 tablespoons concentrated soluble coffee

Divide into four portions by marking with a spatula; set aside.

Beat until very thick and lemon-colored

7 egg yolks
1 cup sugar

Set aside.

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted

7 egg whites
⅛ teaspoon salt

Gently spread egg-yolk mixture over beaten egg whites. Spoon one portion of the pecan-coffee mixture over surface and gently fold (page 4) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining portion of pecan-coffee mixture over batter and gently fold until *just* blended. *Do not overmix!* Carefully turn batter into pans and spread to edges.

Bake at 350°F 25 to 30 min., or until torte layers test done (page 6).

Cool and remove from pans as directed for tortes (page 6).

When torte is cooled, prepare

Mocha-Mallow Whipped Cream Frosting (page 62)

Fill and frost (page 6) and place in refrigerator until ready to serve. *12 to 16 servings*

Apricot Torte

For Sieved Apricots—Wash thoroughly and put into a saucepan

1½ cups (about ½ lb.) dried apricots

Add

2 cups hot water

Allow apricots to soak in covered pan for 1 hr. Simmer in the same water about 40 min., or until fruit is plump and tender when pierced with a fork. Remove from heat; drain. Force apricots through a food mill or sieve. Add and stir until dissolved

⅓ cup sugar

Set aside.

For Torte—Set out (do not grease) an 8-in. tubed spring-form pan.

Grate (page 5)

1 cup (about 4 oz.) walnuts (about 1¼ cups, grated)

Set out

20 saltine crackers (or enough to yield 1 cup fine crumbs)

Prepare crumbs (page 5). Mix thoroughly the walnuts, crumbs and

½ teaspoon nutmeg

Divide into four portions by marking with a spatula; set aside.

Beat until very thick and lemon-colored

5 egg yolks

½ cup sugar

Beat 2 tablespoons of sieved apricots into egg-yolk mixture with final few strokes. Set aside. (Reserve remaining apricots for topping.)

Using a clean beater, beat until frothy

5 egg whites

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg-yolk mixture over beaten egg whites. Spoon one portion of the walnut-crumb mixture over surface and gently fold (page 4) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions of walnut-crumb mixture. Spoon remaining portion over batter and gently fold until *just* blended. *Do not overmix!* Carefully turn batter into pan and spread to edges.

Bake at 350°F 45 to 50 min., or until torte tests done (page 6). Immediately invert pan and cool as directed for sponge-type cakes (page 6).

To Complete Torte—While torte is cooling, chill a bowl and rotary beater in refrigerator.

When torte is completely cooled, cut around tube with paring knife to loosen torte; loosen sides with spatula. Remove sides from the bottom of the pan; cut torte away from pan bottom. Place on serving plate. Spread remaining sieved apricots over top of torte.

Using the chilled bowl and beater, prepare

Sweetened Whipped Cream (page 67)

Spread whipped cream over apricots. Serve immediately. *About 12 servings*

Marzipan Torte

For Torte—Grease bottom of a 7-in. spring-form pan. Set aside.

Measure

1¼ cups sifted flour

Divide into four portions by marking with a spatula; set aside.

Measure

1 cup almond paste

Force almond paste through a sieve. Set aside.

Combine and beat until very thick and lemon-colored

12 egg yolks

⅓ cup sugar

4 teaspoons grated orange peel (page 4)

1 tablespoon grated lemon peel (page 4)

¼ teaspoon almond extract

Add in small amounts, beating thoroughly after each addition, the sieved almond paste and

⅓ cup sugar

Beat an additional 2 min. after last addition of sugar.

Measure and combine

¼ cup orange juice

2 tablespoons lemon juice

Beating only until smooth after each addition, alternately add flour in fourths, liquid in thirds, to egg-yolk mixture. Finally, beat only until smooth (do not overbeat). Turn batter into pan. Cut through batter with knife or spatula to break large air bubbles.

Bake at 300°F about 1 hr. 10 min., or until torte tests done (page 6) with cake tester.

Cool and remove from pan as directed for tortes (page 6). When torte is completely cooled, cut into four equal layers.

For Filling and Frosting—Set a bowl and rotary beater in refrigerator to chill.

Chop and set aside enough fruit to yield

2 tablespoons finely chopped pitted dates
2 tablespoons finely chopped dark seedless raisins
2 tablespoons finely chopped dried figs
2 tablespoons finely chopped candied cherries

Grate (page 5) and set aside

¼ cup (about 1½ oz.) blanched toasted almonds (about ⅔ cup, grated)

Just before serving, using the chilled bowl and beater, prepare

Sweetened Whipped Cream (one and one-half times recipe, page 67; beat only one half of cream at a time)

Put about 2 cups of the whipped cream into a second bowl and fold in (page 4) the chopped fruit. Fill torte layers (page 6) with this mixture. Fold the grated almonds into the remaining whipped cream. Spread over the top layer.

Serve immediately. *10 to 12 servings*

Farina Torte

Grease bottom of a 9-in. spring-form pan.

Grate (page 5)

½ cup (about 3 oz.) blanched almonds (about 1¼ cups, grated)

Add to almonds a mixture of

1 cup uncooked farina
1 teaspoon baking powder
½ teaspoon salt

Mix and set aside.

Combine, beat until thick and lemon-colored

6 egg yolks
⅔ cup sugar
½ teaspoon grated lemon peel (page 4)
¼ teaspoon almond extract

Beating very thoroughly after each addition, add the almond-farina mixture in fourths to the beaten egg yolks.

Using a clean beater, beat until frothy

6 egg whites

Add gradually, beating well after each addition

⅓ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread beaten egg whites over the batter and fold together (page 4) until just blended. Turn into the pan and spread to edges.

Bake at 350°F 45 to 60 min., or until torte tests done (page 6).

Cool and remove from pan as directed for tortes (page 6).

Serve with a topping of **Sweetened Whipped Cream** (page 67).

One 9-in. torte

Dobos Torte

Delicate layers, velvety-rich chocolate filling, and a crown of crunchy caramel glaze were the inspiration of a Hungarian pastry chef named Dobos. For Hungarians, this torte is a special celebration treat.

Six 8-in. round layer cake pans, with or without removable bottoms, will be needed. (If necessary, three cake layers may be baked at one time and the same three pans reused for the remaining three layers.)

For Frosting—Put into a shallow baking dish

8 hazelnuts

Heat in oven at 400°F 3 to 5 min., or until skins are loosened and nuts are lightly toasted. Remove nuts from oven and cool slightly; peel off and discard skins. Finely chop or crush nuts and set aside.

Melt (page 5) and set aside to cool

4 sq. (4 oz.) chocolate

Cream together in a large bowl until butter is light and fluffy

1 cup firm unsalted butter
1 teaspoon vanilla extract

Set aside.

Mix in a small saucepan having a tight-fitting cover

1 cup sugar
¼ cup water

Bring to boiling, stirring gently until sugar is dissolved. Cover saucepan and boil sirup gently 5 min. to help dissolve any crystals that may have formed on sides of saucepan. Uncover saucepan, set candy thermometer in place, and continue cooking sirup to 230°F (thread stage, page 5; remove from heat while testing).

Meanwhile, beat until thick and lemon-colored

6 egg yolks

Beating constantly with rotary beater, pour the hot sirup very gradually in a thin stream into egg yolks. (Do not scrape sirup from bottom and sides of saucepan.) Beat egg-yolk mixture until very thick and of same consistency as the creamed butter. Cool completely. Beat egg-yolk mixture, about 2 tablespoons at a time, into butter until *just* blended. Gradually blend in chocolate and hazelnuts. Set frosting in the refrigerator to chill.

For Torte—Grease bottoms of pans with removable bottoms, or prepare (page 6) the layer cake pans.

Measure, divide into four portions by marking with a spatula, and set aside

1 cup sifted flour

Beat until very thick and lemon-colored

6 egg yolks
¼ cup sugar

Set aside.

Beat until frothy

6 egg whites

Add gradually, beating well after each addition

¼ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg-yolk mixture over beaten egg whites. Sift one portion of flour at a time over surface and gently fold (page 4) until *just* blended after each addition. *Do not overmix!* Spoon equal amounts of batter into cake pans and spread ¼ in. thick.

Stagger pans in oven (page 6). Bake at 350°F about 15 min., or until lightly browned. Remove torte layers to cooling racks.

If using waxed-paper-lined pans, carefully and quickly remove layers from pans. Beginning at center, tear paper and gently pull it off in pieces. (Allow layers in removable-bottom pans to stand in pans 2 min.; loosen sides with spatula, remove bottoms from sides of pans,

and carefully cut layers away from pan bottoms.) Carefully place layers right side up on cooling racks and cool completely.

Beat the chilled frosting until fluffy. Spread frosting ⅛ in. thick on four of the torte layers; stack layers. Add fifth layer; do not frost top. Spread frosting thinly on sides of torte. Put the five layers and remainder of frosting into refrigerator.

Meanwhile, place the sixth layer, which will be top of torte, on a shallow baking sheet. With back of knife blade, make 16 to 18 indentations on top of layer, marking it into wedge-shaped pieces, but do not cut wedges apart. Grease a small area of the baking sheet around the torte layer (so caramel topping will not stick to baking sheet if it runs off).

For Caramel Topping—Melt in small, heavy, light-colored skillet over low heat, stirring constantly

¾ cup confectioners' sugar

Occasionally remove skillet from heat and press out lumps in sugar with back of spoon. Cook sugar until smooth and golden brown. Remove from heat and quickly pour onto top layer of torte. Spread caramel topping evenly over layer with a spatula, working rapidly before sugar hardens. With back of knife blade, make indentations over the ones marked previously in the torte layer. With sharp edge of knife blade, cut wedges apart.

Remove the layers and frosting from refrigerator. Beat frosting until fluffy. Spread frosting ⅛ in. thick on top of fifth layer and arrange caramel-topped wedges on top of it. Frost sides of sixth layer. Using a pastry bag and a No. 6 decorating tube, pipe a border of frosting around top edge of torte. Chill torte in refrigerator until frosting is firm. Cut servings with a sharp knife which has been dipped into hot water.

16 to 18 servings

Sacher Torte

Grease bottom of a 9-in. spring-form pan.

Partially melt in double-boiler top over simmering water, being careful not to overheat

8 oz. semi-sweet candymaking chocolate for dipping

Remove chocolate from simmering water and stir until completely melted. Set aside.

Measure and set aside

⅔ cup fine dry bread crumbs

Cream until softened

1 cup butter

Add gradually, creaming until fluffy after each addition

1 cup sifted confectioners' sugar

Add gradually, beating thoroughly after each addition

8 egg yolks, well beaten

Blend in the chocolate and bread crumbs; set mixture aside.

Using clean beater, beat until frothy

8 egg whites

⅛ teaspoon salt

Add gradually, beating well after each addition

1 cup sifted confectioners' sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Spread egg-yolk mixture over beaten egg whites and gently fold together (page 4). Turn batter into pan. Cut through batter with knife or spatula to break large air bubbles.

Bake at 350°F about 1 hr., or until torte tests done (page 6).

Immediately invert pan and cool as directed for sponge-type cakes (page 6).

Prepare

Chocolate Frosting (see Linzer Torte, page 57)

Spread frosting over sides and top of torte.

12 to 16 servings

Note: Two 9-in. layer cake pans may be substituted for the spring-form pan. Bake at 350°F 35 min.

Hazelnut Torte

▲ ***Base Recipe***

Other nuts may give a torte the same texture, but only hazelnuts give it this special flavor.

Grease bottoms of two 9-in. round layer cake pans with removable bottoms or prepare (page 6) two 9-in. round layer cake pans.

Grate (page 5)

1½ cups (about ½ lb.) hazelnuts (about 3 cups, grated)

Sift together

½ cup sifted flour
½ teaspoon concentrated soluble coffee
½ teaspoon cocoa or Dutch process cocoa

Mix nuts and dry ingredients together. Divide into four portions by marking with a spatula.

Combine and beat until very thick and lemon-colored

6 egg yolks
½ cup sugar
1 teaspoon grated lemon peel (page 4)
1 teaspoon rum
½ teaspoon vanilla extract

Set aside.

Using a clean beater, beat until frothy

6 egg whites

Add gradually, beating well after each addition

½ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg-yolk mixture over beaten egg whites. Spoon one portion of flour-hazelnut mixture over surface and gently fold (page 4) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining portion over batter and gently fold until *just* blended. *Do not overmix!* Carefully turn batter into pans and spread to edges.

Bake at 350°F 25 to 30 min., or until torte layers test done (page 6).

Cool and remove from pans as directed for tortes (page 6).

When torte is cooled, prepare

Hazelnut Butter-Cream Frosting (page 64)

Cut one of the torte layers into halves, forming 2 equal layers. Fill and frost all three torte layers (page 6), placing bottom side of split layer next to plate. Put in refrigerator until ready to serve. *12 to 16 servings*

—Hazelnut Torte á la Glamour

(*See center color photo*)

Follow △ Recipe for preparing and splitting torte layers. Grate ½ cup (about 2½ oz.) **hazelnuts** (about 1 cup, grated). Set aside. Prepare **Butter-Cream Frosting** (page 64; use 7 egg yolks, ¾ cup plus 2 tablespoons sugar, ¾ teaspoon cornstarch, ¾ cup plus 2 tablespoons cream, and 1½ cups butter). Remove and reserve 1 cup of frosting. Blend grated nuts into remaining frosting; fill and frost torte layers (page 6). Force some of reserved frosting through a pastry bag and a No. 1 star tube to make a border around edge of top layer. Using a No. 26 decorating tube and remaining frosting, pipe a zigzag decoration from center to border; allow one decoration for each serving.

—Walnut Torte

Follow △ Recipe; substitute 2 cups (about ½ lb.) **walnuts** for hazelnuts. Substitute **Butter-Cream Frosting** (page 64) for Hazelnut Butter-Cream Frosting.

Blitz Torte

Prepare (page 6) two 8-in. round layer cake pans with removable bottoms.

Prepare and chill
Creamy Vanilla Filling (page 66)
Prepare and set aside
⅔ cup (about 4 oz.) slivered blanched almonds (page 4)
Mix together and set aside
1 tablespoon sugar
½ teaspoon cinnamon
Sift together and set aside
1 cup sifted cake flour
1 teaspoon baking powder
⅛ teaspoon salt

Cream together until butter is softened
½ cup butter
1 teaspoon vanilla extract
Add gradually, creaming until fluffy after each addition
½ cup sugar
Add in thirds, beating thoroughly after each addition
4 egg yolks, well beaten
Measure
3 tablespoons milk
Mixing only until well blended after each addition, alternately add flour mixture in fourths, milk in thirds, to creamed mixture. Turn batter into pans, spreading to edges.

Beat until frothy
4 egg whites
Add gradually, beating well after each addition
¾ cup sugar
Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Carefully spread one half of the meringue over batter in each pan. Sprinkle each layer with one half of the slivered almonds and one half of the sugar-cinnamon mixture.

Bake at 325°F 1 hr., or until meringue is delicately browned. Cool torte layers in pans on cooling racks.

After cooling, run spatula gently around sides of each pan to loosen layer. Remove bottom from sides of pan; run spatula carefully under layer and remove it from pan bottom. Peel off waxed paper. Place one layer, meringue side up, on a serving plate. Spread with all the filling. Place second layer, meringue side up, on top of filling. *About 10 servings*

Note: Pans without removable bottoms can be used, but they make it more difficult to remove the torte layers intact.

Schaum Torte
(Meringue Torte)

Grease bottoms only of two 9-in. round layer cake pans with removable bottoms, or line two 9-in. round layer cake pans with parchment paper cut to fit pan bottoms.

Beat until frothy
6 egg whites
Add and beat slightly
2 teaspoons cider vinegar
1 teaspoon vanilla extract
½ teaspoon almond extract
¼ teaspoon salt
Add gradually, beating well after each addition
2 cups sugar
Beat until stiff (but not dry) peaks are formed and meringue does not slide when bowl is partially inverted. Turn meringue into the pans and spread evenly to edges.

Bake at 300°F 40 min. Turn off oven and open oven door about 1 or 2 in. Allow torte layers to dry out in oven 30 min. with door partially open. Completely cool torte layers on cooling racks before removing from pans. Remove from pans as directed for tortes (page 6). (It is likely that top surface will crack slightly when torte is being removed from pans.)

Just before serving, prepare
Sweetened Whipped Cream (three-fourths recipe, page 67)
(If desired, sweetened **berries** or other fruit may be folded into the whipped cream.) Place one torte layer on a serving plate. Spread the whipped cream evenly over it. Top with second torte layer. Fresh berries arranged on the plate around the torte make an attractive dessert. *About 12 servings*

Flavorful Rye Torte

Arrange on a baking sheet

Rye bread slices (about ¼ lb.)

Place in 325°F oven until bread is completely dry and crisp. Remove from oven and cool.

Meanwhile, grate (page 5)

1 oz. blanched almonds (about ½ cup, grated)

1 sq. (1 oz.) chocolate

When dried bread is cool, prepare 1 cup crumbs (page 5; the crumbs for this torte should be slightly coarser than corn meal, not fine and powdery like flour.) Add to almonds and chocolate with

¼ teaspoon cinnamon

⅛ teaspoon cloves

Mix well; divide into four portions by marking with a spatula; set aside

Grease bottom of a 9-in. spring-form pan and dust it lightly with very fine rye bread crumbs.

Combine and beat until very thick and lemon-colored

5 egg yolks

½ cup sugar

2 tablespoons water

1 teaspoon vanilla extract

Stir in

2 tablespoons finely chopped citron

2 tablespoons finely chopped candied orange peel

Using clean beater, beat until frothy

5 egg whites

Add gradually, beating thoroughly after each addition

½ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread egg-yolk mixture over the beaten egg whites. Spoon one portion of the bread-crumb mixture over surface and gently fold (page 4) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining portion over batter and gently fold until *just* blended. *Do not overmix!* Turn batter into the pan and spread to edges.

Bake at 350°F 1 hr., or until torte tests done (page 6).

Cool and remove from pan as directed for tortes (page 6). Sift **confectioners' sugar** over top. *1 9-in. torte*

Chocolate Torte

▲ *Base Recipe*

Prepare (page 6) three 9-in. round layer cake pans.

Grate (page 5)

1½ cups (about ½ lb.) blanched almonds (about 3½ cups, grated)

Sift together

1¼ cups cocoa

1 teaspoon cinnamon

Mix almonds and cocoa mixture together. Divide into four portions by marking with a spatula; set aside.

Cream together until butter is soft and fluffy

1 cup unsalted butter

1½ teaspoons vanilla extract

Add gradually, creaming until fluffy after each addition

⅔ cup sugar

Add in thirds, beating thoroughly after each addition

8 egg yolks, well beaten

Beat an additional 2 min. after last addition. Set mixture aside.

Using clean beater, beat until frothy

8 egg whites

Add gradually, beating well after each addition

⅔ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when the bowl is partially inverted. Carefully spread beaten egg whites over egg-yolk mixture. Sprinkle one portion of the cocoa mixture over surface; gently fold (page 4) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining portion over batter and gently fold until *just* blended.

Do not overmix! Carefully turn batter into pans and spread to edges.

Bake at 350°F 30 to 35 min., or until torte layers test done (page 6).

Cool and remove from pans as directed for tortes (page 6). When completely cooled, fill and frost torte layers (page 6) with

Chocolate-Mocha Butter-Cream Frosting (page 64)

Place in refrigerator until ready to serve.

12 to 16 servings

Note: **Butter-Cream Frosting** (page 64) or any variation except the Hazelnut may be used.

—Picture-Pretty Chocolate Torte

(*See center color photo*)

Follow △ Recipe for baking and frosting torte layers. Cover sides of torte with **chocolate shot.** Arrange **Chocolate Rolls** on top of torte so they radiate from the center and protrude slightly over the edge, leaving center of torte clear. Break several of the rolls into pieces and scatter over center of torte. Sift **Vanilla Confectioners' Sugar** (page 67) over the broken chocolate.

For Chocolate Rolls—Mark 3-in. squares on waxed paper on baking sheet. Melt (page 5) **semi-sweet chocolate.** Spread 1 teaspoon melted chocolate within borders of each 3-in. square. Cool at room temperature, then set in refrigerator to harden. To roll, set out at room temperature for a few minutes. As chocolate softens and becomes pliable, roll it by slowly folding the waxed paper over itself, loosening chocolate as you roll it. Chill.

Old-World Torte

Prepare (page 6) four 8-in. round layer cake pans.

For Torte Layers—Grate (page 5)

3 cups (about ¾ lb.) pecans (about 5¼ cups, grated)

Divide into four portions by marking with a spatula; set aside.

Beat until very thick and lemon-colored

8 egg yolks
1⅓ cups sugar
2 teaspoons vanilla extract
½ teaspoon salt

Set aside.

Using a clean beater, beat until frothy

8 egg whites

Add gradually, beating well after each addition

⅔ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted. Gently spread beaten egg whites over the egg-yolk mixture. Spoon one portion of the pecans over surface and gently fold (page 4) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining portion of pecans over batter and gently fold until *just* blended. *Do not overmix!* Gently turn batter into pan and spread to edges.

Bake at 350°F 25 to 30 min., or until torte layers test done (page 6).

Cool and remove from pans as directed for tortes (page 6).

For Filling—While torte layers are cooling, cream together until butter is softened

⅔ cup butter
1 teaspoon vanilla extract

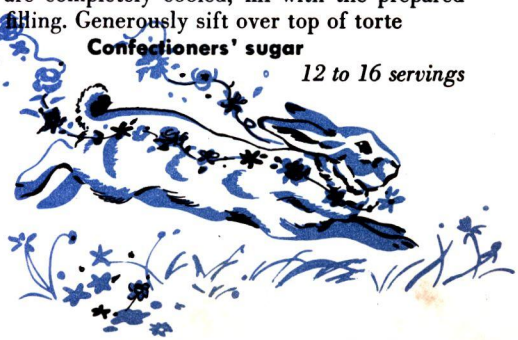
Add gradually, beating well after each addition

2 cups sifted confectioners' sugar
⅔ cup cocoa

To Complete Torte—When torte layers are completely cooled, fill with the prepared filling. Generously sift over top of torte

Confectioners' sugar

12 to 16 servings



Rocky-Road Nut Torte and coffee

Rocky-Road Nut Torte

Snowy bits of marshmallow in the unusual topping are the tender "rocks" which give this torte its name.

For Torte—Prepare (page 6) an 8x8x2-in. pan.

Grate (page 5)

1 cup (about 5 oz.) hazelnuts (about 1¾ cups, grated)

Set out

24 2⅛-in. vanilla wafers (or enough to yield 1 cup crumbs)

Prepare crumbs (page 5).

Sift together

¼ cup sifted flour
1 teaspoon baking powder
¼ teaspoon salt
½ teaspoon cinnamon

Mix nuts, crumbs and dry ingredients together. Divide into four portions by marking with a spatula; set aside.

Beat until very thick and piled softly

3 eggs
⅔ cup sugar

Spoon one portion of the nut mixture over beaten eggs and gently fold (page 4) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining portion of nut mixture over batter and gently fold until *just* blended. *Do not overmix!* Carefully turn batter into pan and spread to edges.

Bake at 350°F 35 to 40 min., or until torte tests done (page 6).

Cool and remove from pan as directed for tortes (page 6). While torte is cooling, prepare topping.

For Topping—Set a small bowl and rotary beater in refrigerator to chill.

Have ready

¾ cup (about 2 oz.) miniature marshmallows*
½ cup (about 2½ oz.) coarsely chopped hazelnuts

Pour into a small cup or custard cup

¼ cup cold water

Sprinkle evenly over the cold water

1½ teaspoons unflavored gelatin

Let stand about 5 min. to soften.

Combine in the top of a double boiler

¾ cup milk
¼ cup sugar
⅛ teaspoon salt
1 sq. (1 oz.) chocolate

Heat over simmering water, stirring occasionally, until chocolate is melted.

Vigorously stir about 3 tablespoons of the hot mixture into

1 egg yolk, slightly beaten

Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 min., stirring constantly to keep mixture cooking evenly.

Immediately remove from heat. Add softened gelatin and stir until gelatin is completely dissolved. Cool; chill gelatin mixture in refrigerator or in pan of ice and water until mixture begins to gel (gets slightly thicker). If placed over ice and water, stir frequently; if placed in refrigerator, stir occasionally.

Return the cooled torte to its pan.

Using chilled bowl and beater, beat until cream is of medium consistency (piles softly)

¼ cup chilled whipping cream

Beat in with final few strokes

¼ teaspoon vanilla extract

Set in refrigerator while beating egg white.

Using clean beater, beat until rounded peaks are formed

1 egg white

When gelatin mixture is of desired consistency, fold in the beaten egg white, whipped cream, marshmallows and hazelnuts. Spread evenly over the cooled torte. Chill in refrigerator until topping is set. Cut into squares.

About 9 servings

*Or cut 8 (2 oz.) marshmallows into sixths.

Linzer Torte

For Torte—Prepare (page 6) two 9-in. round layer cake pans.

Grate (page 5)

1½ cups (about ½ lb.) blanched almonds (about 3½ cups, grated)

Measure and mix with almonds

¾ cup sifted flour

Divide into four portions by marking with a spatula; set aside.

Cream until very soft and fluffy

1 cup unsalted butter

Add gradually, creaming until fluffy after each addition

1 cup sugar

Add in thirds, beating thoroughly after each addition

8 egg yolks, well beaten

Set mixture aside.

Beat until frothy

8 egg whites

Add gradually, beating well after each addition

⅓ cup sugar

Beat until rounded peaks are formed and egg whites do not slide when bowl is partially inverted.

Gently spread beaten egg whites over egg-yolk mixture. Spoon one portion of the flour-almond mixture over surface; gently fold (page 4) with a few strokes until batter is only *partially* blended. Repeat with second and then third portions. Spoon remaining portion over batter and gently fold until *just* blended. *Do not overmix!* Gently turn batter into pans and spread to edges.

Bake at 350°F 30 to 35 min., or until torte layers test done (page 6).

Cool and remove from pans as directed for tortes (page 6).

When torte is completely cooled, spread evenly over top of one layer

⅓ cup thick strawberry preserves

Cover with second layer; set torte aside.

Prepare **Chocolate Frosting.** Spread evenly over sides and top of torte. Arrange around edge

12 to 16 blanched almonds

If necessary, chill torte until frosting is set.

12 to 16 servings

For Chocolate Frosting—Partially melt in double-boiler top over simmering water, being careful not to overheat

3 oz. semi-sweet candymaking chocolate for dipping

Remove chocolate from the simmering water and stir until completely melted. Add

½ cup unsalted butter

Stir until butter is melted. Cool frosting slightly.

Dramatic Cottage-Cheese Cake

▲ *Base Recipe*

Set out a 7-in. spring-form pan. Put a bowl and rotary beater in refrigerator to chill.

For Crust—Set out

½ lb. chocolate wafers (or enough to yield 2¼ cups crumbs)

Prepare crumbs (page 5). Reserve 1¼ cups crumbs to coat cake. Turn remaining 1 cup crumbs into a bowl; add and stir in

¼ cup sifted confectioners' sugar

Using fork or pastry blender, blend in

¼ cup butter or margarine, softened

With fingers or back of spoon, press crumb mixture very firmly into an even layer on bottom of pan. Set aside.

For Filling—Force through a food mill or a sieve into a bowl and set aside

1 lb. (about 2 cups, firmly packed) dry cottage cheese

Pour into a small cup or custard cup

¼ cup cold water

Sprinkle evenly over water

1 tablespoon (1 env.) unflavored gelatin

Let gelatin stand about 5 min. to soften.

Meanwhile, blend well in top of double boiler

3 egg yolks, slightly beaten
⅔ cup sugar
¼ cup cream

Cook over simmering water, stirring constantly and rapidly, until mixture thickens. Remove from heat and strain into a bowl. Immediately blend in softened gelatin, stirring until gelatin is completely dissolved. Add the cottage cheese all at one time and blend thoroughly. Mix in

2 teaspoons grated lemon peel (page 4)
1½ teaspoons vanilla extract

Using the chilled bowl and beater, beat until cream is of medium consistency (piles softly)

½ cup chilled whipping cream

Fold (page 4) into cottage-cheese mixture.

Beat until frothy

3 egg whites

Add gradually, beating well after each addition

½ cup sugar

Continue beating until rounded peaks are formed. Spread beaten egg whites over cheese mixture and gently fold together (page 4).

Spoon filling evenly over crust. Sift one half of reserved crumbs over top. Place in refrigerator for 10 to 12 hrs., or until firm.

Carefully run a spatula around inside of pan, from top to bottom, to loosen cake. Remove sides of pan. Do not remove cake from bottom of pan. Turn remaining crumbs onto a long sheet of waxed paper. Set cake on paper next to crumbs. With wide spatula or spoon, toss crumbs onto sides of cake, coating completely. Return to refrigerator until serving time.

If desired, decorate by forcing **Sweetened Whipped Cream** (page 67) through a pastry bag and No. 27 star tube. *12 to 14 servings*

—Lemon Cottage-Cheese Cake

Follow △ Recipe. Substitute **lemon wafers** for chocolate wafers.

—Raspberry Cottage-Cheese Cake

Sort, rinse, drain and crush 1 pt. fresh **red raspberries;** mix with ¼ cup **sugar.** Set aside until sugar is completely dissolved; stir occasionally. Force the berries through a sieve or food mill. Set aside.

Follow the recipe for Lemon Cottage-Cheese Cake. Increase cold water to ⅓ cup and gelatin to 1½ tablespoons (1½ env.). Substitute ¼ cup of the raspberries for the cream. Omit lemon peel and vanilla extract. After adding gelatin, blend in the remaining raspberries and 1 tablespoon **lemon juice.**

Orange Cheese Cake

Lightly butter bottom and sides of a 9-in. round layer cake pan with removable bottom.

For Crust—Set out

24 graham crackers (or enough to yield 1¾ cups crumbs)

Prepare crumbs (page 5); turn crumbs into a bowl and mix in

¼ cup sugar

Using fork or pastry blender, blend in

⅓ cup butter or margarine, softened

Using back of spoon, press crumb mixture very firmly into an even layer on bottom and sides of pan.

Bake at 375°F 5 min. Cool.

For Filling—Put into a bowl and blend together

12 oz. cream cheese, softened
½ teaspoon vanilla extract

Add in order, blending until smooth after each addition

½ cup sugar (adding gradually)
2 eggs, slightly beaten

Blend in contents of

1 6-oz. can frozen orange juice concentrate, thawed

Turn filling into crumb crust.

Bake at 375°F 20 min. Remove from oven and place on cooling rack for 15 min.

Meanwhile, mix together

2 cups thick sour cream
⅓ to ½ cup sugar
2 to 3 teaspoons vanilla extract

Spoon mixture gently and evenly over cake.

Return to oven and bake at 375°F 10 min. Cool completely.

Chill in refrigerator overnight.

About 12 servings

Old-Fashioned Cheese Cake

Every bit as good as Grandmother used to make!

Set out a 9-in. spring-form pan.

For Crust—Set out

18 zwieback (or enough to yield 1½ cups crumbs)

Prepare crumbs (page 5); turn crumbs into a bowl and stir in

1 tablespoon sugar

Using fork or pastry blender, blend in

¼ cup butter or margarine, softened

With fingers or back of spoon, press crumb mixture very firmly into an even layer on bottom of pan.

Bake at 375°F 5 min. Cool.

For Filling—Blend together

1 lb. cream cheese, softened
2 teaspoons vanilla extract

Add gradually, blending until smooth after each addition

½ cup sugar
2 tablespoons flour
⅛ teaspoon salt

Add, one at a time, beating thoroughly after each addition

4 egg yolks, unbeaten

Blend in

1 cup cream

Beat until rounded peaks are formed

4 egg whites

Spread beaten egg whites over cheese mixture and gently fold (page 4) together. Turn into the pan.

Bake at 325°F 1 hr.

Remove to cooling rack to cool completely (about 2 hrs.).

Chill in refrigerator several hours or overnight.

About 12 servings

Strawberry-Glazed Cheese Cake

Strawberry-Glazed Cheese Cake

▲ *Base Recipe*

Lightly butter bottom and sides of a 7-in. spring-form pan.

For Crust—Set out

16 slices (4 oz.) zwieback (or enough to yield 1¾ cups crumbs)

Prepare crumbs (page 5); turn crumbs into a bowl and stir in

⅓ cup sifted confectioners' sugar
1 teaspoon grated lemon peel (page 4)

Using a fork or pastry blender, blend in

⅓ cup butter or margarine, softened

With fingers or back of spoon, press crumbs very firmly into an even layer on bottom of pan and up around sides to the rim; set aside.

For Filling—Blend together

2 lbs. cream cheese, softened
1 teaspoon grated lemon peel
½ teaspoon vanilla extract

Add gradually, blending until smooth after each addition

1 cup plus 6 tablespoons sugar
2 tablespoons plus 1 teaspoon flour

Beat together and add gradually to cream cheese mixture, beating thoroughly after each addition

4 eggs
1 egg yolk

Blend in

3½ tablespoons heavy cream

Turn into pan and spread evenly.

Bake at 250°F 70 to 75 min. Turn off heat. Let stand in oven 1 hr. longer. Remove to cooling rack to cool completely (4 to 6 hrs.).

Chill several hours or overnight.

For Strawberry Glaze—When cheese cake is thoroughly chilled, sort, rinse, drain and hull

1 qt. fresh, ripe strawberries

Crush enough berries to make ½ cup crushed strawberries. Set remaining strawberries in refrigerator to chill.

Mix together in a saucepan

½ cup sugar
1 tablespoon cornstarch

Add gradually, stirring until blended, the crushed berries and

¼ cup water

Stirring constantly, bring rapidly to boiling. Continue stirring and boil about 2 min. Remove from heat and stir in

2 teaspoons butter or margarine
8 drops red food coloring

Strain the glaze and set aside to cool slightly.

Meanwhile, carefully arrange the strawberries on the cheese cake (if very large berries are used, cut them into halves and arrange on cake cut side down). Spoon the cooled glaze carefully over the berries. Chill in refrigerator.

12 to 16 servings

—Pineapple-Glazed Cheese Cake

Follow △ Recipe; omit Strawberry Glaze. Prepare **Pineapple Glaze;** spoon cooled glaze over cake and chill in refrigerator.

For Pineapple Glaze—Drain, reserving sirup, contents of 1 9-oz. can **pineapple tidbits.** If desired, cut the tidbits into halves; set aside. Blend ⅔ cup **sirup** with 2 teaspoons **cornstarch** in a small saucepan. Stirring constantly, bring rapidly to boiling. Continue stirring and boil about 3 min. Set aside to cool slightly. Stir in pineapple. Cool completely before spooning glaze over cake.

Seven-Minute Frosting

▲ *Base Recipe*

Fluffy, versatile seven-minute frosting adds classic flattery to almost any cake.

Combine and mix well in top of a double boiler

1½ cups sugar
⅓ cup water
1 tablespoon white corn sirup
⅛ teaspoon salt
2 egg whites, unbeaten

Place over simmering water and immediately beat with rotary beater 7 to 10 min., or until mixture holds stiff peaks.

Remove from heat and blend in

1 teaspoon vanilla extract

Enough to frost sides and tops of two 9-in. cake layers

Note: Mixture may be tinted by gently stirring in one or more drops of **food coloring.**

—Pistachio Seven-Minute Frosting

Follow △ Recipe; substitute ½ to 1 teaspoon pistachio extract for vanilla extract. Blend in 1 or 2 drops **green food coloring,** if desired.

—Peppermint Seven-Minute Frosting

Follow △ Recipe. Fold in (page 4) ½ cup finely crushed **peppermint-stick candy** and about 2 drops **red food coloring.**

—Beige Seven-Minute Frosting

Follow △ Recipe. Decrease sugar to ¾ cup and add ¾ cup firmly packed **brown sugar.**

—Chocolate Seven-Minute Frosting

Melt (page 5) 3 sq. (3 oz.) **chocolate** and set aside to cool. Follow △ Recipe. Blend in chocolate when mixture holds stiff peaks.

Lord Baltimore Frosting

Arrange on a baking sheet and put in 325°F oven for 15 min., or until dry

3 1¾-in. almond macaroon cookies (or enough to yield ¼ cup crumbs)

Prepare crumbs (page 5) and set aside.

Chop and set aside

⅓ cup (2 oz.) candied cherries
¼ cup (1½ oz.) unblanched almonds
¼ cup (about 1 oz.) pecans

Prepare

Seven-Minute Frosting (on this page)

Fold (page 4) macaroon crumbs, cherries and nuts into one-half of frosting with

1 tablespoon sherry extract
2 teaspoons lemon juice

Use to fill cake. Frost sides and top of cake with remaining frosting.

Filling and frosting for one 3-layer cake

White Mountain Frosting

Set out a candy thermometer and a medium-size saucepan having a tight-fitting cover.

Combine in the saucepan

2 cups sugar
¾ cup water
2 tablespoons white corn sirup
⅛ teaspoon salt

Stir over low heat until sugar is dissolved. Cover saucepan and bring mixture to boiling. Boil gently 5 min. Uncover and put candy thermometer in place. During cooking, wash sugar crystals from sides of pan with a pastry brush dipped in water. Cook without stirring until mixture reaches 244°F (firm ball stage, page 5; remove from heat while testing).

Beat until stiff (but not dry) peaks are formed

½ cup (about 4) egg whites

Continue beating egg whites while pouring the hot sirup over them in a steady thin stream. (Do not scrape sirup from bottom and sides of pan.) After all the hot sirup is added, continue beating 2 or 3 min., or until frosting forms rounded peaks (holds shape). Fold in (page 4) with minimum number of strokes

2 teaspoons vanilla extract
½ teaspoon almond extract

Frost (page 6) cake immediately.

Enough to frost sides and tops of two 8- or 9-in. round cake layers

Mocha-Mallow Whipped Cream Frosting

Set in the refrigerator to chill a bowl, a rotary beater and

2 cups whipping cream

Heat together in top of double boiler over simmering water, stirring occasionally, until marshmallows are melted

16 (4 oz.) marshmallows
⅓ cup quick coffee beverage (page 5; use 4 teaspoons concentrated soluble coffee, ⅓ cup hot water)

Remove from heat. Cool; chill in refrigerator.

When mixture is chilled, whip the cream, using the chilled bowl and beater. Whip 1 cup at a time until cream is of medium consistency (piles softly). Fold (page 4) whipped cream into chilled mixture.

Enough to fill and frost two 8- or 9-in. round cake layers

Maple Sugar Frosting

▲ ***Base Recipe***

Set out a candy thermometer.

Combine in a medium-size saucepan

1 cup sugar
1 cup firmly packed maple sugar
1 cup thick sour cream

(If maple sugar is available only in solid form, grate, using a fine grater, before using. Or heat over simmering water until sugar is softened, then force through a fine sieve.)

Stir over low heat until sugar is dissolved. Increase heat and bring to boiling. Put candy thermometer in place. Continue cooking without stirring. During cooking, wash sugar crystals from sides of pan with a pastry brush dipped in water. Cook until mixture reaches 238°F (soft ball stage, page 5; remove from heat while testing).

Remove pan to cooling rack and cool to lukewarm (about 110°F) without stirring or moving the pan.

Beat vigorously with wooden spoon or electric mixer until mixture begins to lose its gloss and is of spreading consistency.

Spread on cake at once. If frosting becomes too thick to spread, beat in a few drops of

Cream or milk

Enough to frost sides and tops of three 8-in. round cake layers

—Brown Sugar Frosting

Follow △ Recipe. Substitute 1 cup firmly packed **light brown sugar** for maple sugar. Add 1 teaspoon **vanilla extract** just before beating.

Decorating Frosting

Cream together until softened

2 tablespoons butter or margarine
½ teaspoon vanilla extract

Thoroughly blend in, in order

1½ cups sifted confectioners' sugar
1 tablespoon warm cream

Tint as desired with about

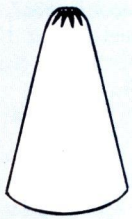
1 drop food coloring

Use for decorating Petits Fours (page 37).

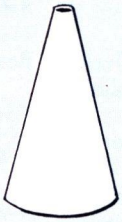
About 1½ cups frosting

Cake Decorating

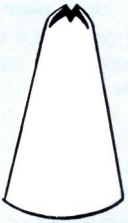
Your cakes can bloom with flowers and other festive decorations. All you need is a cake decorating set including a pastry bag or gun (or use a bag you can make yourself from parchment paper), several tubes for producing the various decorative forms, and lots of practice. Get your practice before you start decorating your first cake. You can use actual frosting, making the decorations on waxed paper or on the back of a clean cake pan, so you can scrape the frosting off and re-use it; or you can practice with shortening or lard. Fill the pastry bag or gun only two-thirds full of frosting. If you're using a bag, be sure to close the top by twisting it securely. The tubes you will use most frequently are:



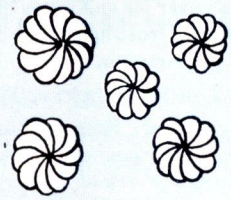
THE STAR TUBE
(*small star tube No. 27, or larger star tubes Nos. 1 to 3*)



THE WRITING TUBE
(*Nos. 1 to 3*)

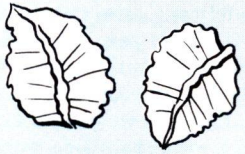


THE LEAF TUBE
(*Nos. 65 to 67*)



A

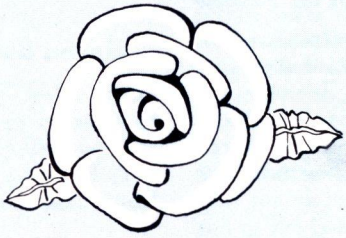
B



C

The star tube makes *rosettes* **(A)**, the writing tube is used for *script and stems* **(B)**, and the leaf tube is used for *leaves* **(C)**. Master these before experimenting with others. Almost any decorating tube can produce an attractive border. The more you practice, the easier decorating will become. Once you learn to control pressure, you need only guide the tube in the right direction. Variations in pressure and direction produce the forms you want.

FROSTING ROSES FOR CUPCAKES



Use a No. 103 flower tube. First pipe a small amount of frosting onto cake to form a compact center for the rose. Hold tube parallel to top of cake, with narrow end of tube-opening pointing up. With tube touching side of rose's center, make first petal by gently forcing frosting through tube; working around center, first raise tube slightly, then lower it, releasing pressure on bag as tube is lowered. Repeat for other petals, overlapping them; make petals wider as rose gets larger. For outside petals of fully opened rose, tip tube-opening away from flower center. Finish rose with one or two green leaves, using a No. 66 leaf tube.

Fondant Glaze

Fondant should be allowed to ripen for at least 24 hours in a tightly covered jar.

For Fondant—Set out a candy thermometer and a large platter or marble slab. (Surface must be smooth and level.)

Mix together in a heavy 3-qt. saucepan having a tight-fitting cover

3 cups sugar
1½ cups water
¼ teaspoon cream of tartar

Stir over low heat until sugar is dissolved. Increase heat and bring mixture to boiling. Cover saucepan and boil mixture gently 5 min. Uncover and put candy thermometer in place. Continue cooking without stirring. During cooking, wash sugar crystals from sides of saucepan with a pastry brush dipped in water. Cook until mixture reaches 238°F (soft ball stage, page 5; remove pan from heat while testing). Remove candy thermometer.

Wipe the platter or slab with damp cloth. Immediately pour sirup onto the platter or slab; do not scrape pan. Without stirring, cool to lukewarm, or until just cool enough so platter can be held on hand. Pour onto cooled sirup

1 teaspoon vanilla extract

With a wide spatula or wooden spoon, work fondant in circles from edges to center until white and creamy. Pile into a mound, cover with a bowl and allow to rest 20 to 30 min.

With hands, work fondant (using a kneading motion) until soft and smooth.

Store 24 hours in a tightly covered jar to ripen.

About 1¼ lbs. Fondant

For Fondant Glaze for Petits Fours—Put ripened fondant in double-boiler top. Place over simmering water. Stirring constantly, melt fondant, heating to 130°F (no higher). Blend in, to suit taste, any desired **flavoring** or **liqueur.** To tint, blend in 1 or 2 drops **food coloring.** If fondant is not thin enough to pour, gradually add and stir in **hot water,** 1 teaspoon at a time, until fondant is of pouring consistency.

Set small fancy cakes or cake pieces on a rack over a tray lined with waxed paper. Quickly pour melted fondant over them. Collect dripped fondant from tray, re-melt and use again; repeat until Petits Fours are coated.

Butter-Cream Frosting

▲ *Base Recipe*

In top of a double boiler, beat until thick and lemon-colored

6 egg yolks

Add gradually, beating constantly, a mixture of

¾ cup sugar
½ teaspoon cornstarch

Add gradually and stir until well blended

¾ cup cream

Set over simmering water and cook, stirring constantly, until thickened (about 17 min.). Remove from heat and stir in

2 teaspoons vanilla extract

Cover; cool slightly. Set in refrigerator to chill.

When mixture is chilled, put into a large bowl

1½ cups firm, unsalted butter

Beginning with medium speed of an electric mixer, and as soon as possible increasing to high, beat until butter is fluffy. Gradually add the chilled mixture to the creamed butter, beating after each addition just until blended. If necessary, set frosting over ice and water until firm enough to spread. If frosting should curdle, beat again until just smooth.

This frosting will keep several days, tightly covered, in the refrigerator. Beat just until smooth before using. *Enough to frost sides and tops of three 9-in. round torte layers*

—Hazelnut Butter-Cream Frosting

Grate ½ cup (about 2½ oz.) **hazelnuts** (about 1½ cups, grated). Follow △ Recipe; blend the grated nuts into the frosting after blending in the egg-yolk mixture.

—Mocha Butter-Cream Frosting

Put 1¾ teaspoons **concentrated soluble coffee** in a small cup; add 1 teaspoon **boiling water** and stir until coffee is dissolved. Set aside to cool. Follow △ Recipe; omit vanilla extract. Blend cooled coffee into the butter.

—Chocolate-Mocha Butter-Cream Frosting

Melt (page 5) and set aside to cool 1½ sq. (1½ oz.) **chocolate.** Follow recipe for Mocha Butter-Cream Frosting; gradually blend chocolate into whipped butter after adding coffee.

Basic Butter Frosting

▲ *Base Recipe*

Cream together until butter is softened
¼ cup butter
1 teaspoon vanilla extract
Add gradually, beating well after each addition
2 cups sifted confectioners' sugar
Stir in and beat to spreading consistency
1 tablespoon milk or cream
Enough to frost sides and tops of two 8-in. round cake layers or 2 doz. cupcakes

—Lemon Butter Frosting

Follow △ Recipe. Substitute **lemon juice** for milk and add 1 teaspoon grated **lemon peel** (page 4). If desired, add a few drops **yellow food coloring.**

—Mocha Butter Frosting

Follow △ Recipe. Sift 1 teaspoon **concentrated soluble coffee** with the confectioners' sugar. Melt (page 5) and cool 2 sq. (2 oz.) **chocolate.**

—Chocolate Butter Frosting

Melt (page 5) and cool 2 sq. (2 oz.) **chocolate.** Follow △ Recipe. Blend chocolate in after adding sugar.

—Burnt-Sugar Butter Frosting

Follow △ Recipe. After adding sugar, blend in 5 tablespoons **Burnt-Sugar Sirup** (page 21) and few grains **salt;** increase cream to 1½ tablespoons.

—Raisin-Rum Butter Frosting

Follow △ Recipe. Decrease vanilla extract to ¼ teaspoon and add ¾ teaspoon **rum.** Increase milk to about 2 tablespoons and add 1 drop **red food coloring** and 3 tablespoons finely chopped **golden raisins.**

—Orange Butter Frosting

Follow △ Recipe. Substitute 1 teaspoon grated **orange peel** (page 4) for the vanilla extract and 1 to 2 tablespoons **orange juice** for the milk.

Peppermint Butter Frosting

Cream together until butter is softened
½ cup butter
½ teaspoon peppermint extract
⅛ teaspoon salt
Add gradually, beating until smooth after each addition
3½ cups sifted confectioners' sugar
Beat in thoroughly
1 egg
If necessary, blend in
1 to 2 tablespoons milk or cream
Beat until frosting is of spreading consistency. Tint to desired color with
Red food coloring
Enough to frost sides and tops of two 9-in. round cake layers

Lemon Cream-Cheese Frosting

▲ *Base Recipe*

Blend together
6 oz. cream cheese, softened
1½ teaspoons lemon juice
½ teaspoon grated lemon peel (page 4)
Add gradually and blend in
4 cups sifted confectioners' sugar
If frosting is too stiff to spread, blend in, 1 teaspoonful at a time, until easy to spread
Milk or cream
Enough to frost sides and tops of two 9-in. round cake layers

—Orange Cream-Cheese Frosting

Follow △ Recipe. Omit lemon juice and lemon peel. Blend with the cream cheese 2 tablespoons plus 2 teaspoons thawed **frozen orange-juice concentrate.** Chill frosting in refrigerator until of spreading consistency (about 30 min.).

—Chocolate Cream-Cheese Frosting

Melt (page 5) and set aside to cool 2 sq. (2 oz.) **chocolate.** Follow △ Recipe; omit lemon juice and peel. Blend with the cream cheese 1 teaspoon **vanilla extract.** After sugar has been added, blend in the chocolate.

Creamy Vanilla Filling

▲ *Base Recipe*

Set out

1½ cups cream

Scald (page 5) 1 cup of the cream in the top of a double boiler; reserve remainder.

Meanwhile, sift together into a small saucepan

⅓ to ½ cup sugar
2½ tablespoons flour
¼ teaspoon salt

Blend in the reserved cream; add gradually and stir in the scalded cream. Bring rapidly to boiling over direct heat, stirring gently and constantly; cook 3 min. Remove from heat.

Pour cream mixture into double-boiler top and place over simmering water. Cover and cook 5 to 7 min., stirring three or four times during cooking.

Vigorously stir about 3 tablespoons of the hot mixture into

3 egg yolks, slightly beaten

Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 min., stirring constantly to keep mixture cooking evenly.

Remove from heat and blend in

1 tablespoon butter or margarine
2 teaspoons vanilla extract
¼ teaspoon almond extract

Cover and cool slightly. Chill in refrigerator.

About 1½ cups filling

—Creamy Chocolate Filling

Follow △ Recipe. Add 1½ sq. (1½ oz.) **chocolate** to the 1 cup cream; heat until cream is scalded and chocolate is melted. Use the ½ cup sugar.

—Creamy Cherry Filling

Follow △ Recipe. Substitute 1 to 2 tablespoons **maraschino-cherry sirup** for almond extract. Mix ½ cup chopped **maraschino cherries** into chilled filling.

—Creamy Pineapple Filling

Follow △ Recipe. Drain contents of one 9-oz. can crushed **pineapple** (about ⅔ to ¾ cup, drained). Mix into chilled filling.

Orange Filling

Sift together into top of double boiler

½ cup sugar
2½ tablespoons cornstarch
⅛ teaspoon salt

Add gradually, stirring in

½ cup water
½ cup orange juice

Stirring gently and constantly, bring rapidly to boiling over direct heat and cook for 3 min. Cover and cook over simmering water 12 min., stirring three or four times.

Vigorously stir about 2 tablespoons hot mixture into

1 egg yolk, slightly beaten

Immediately blend into mixture in double boiler. Cook over simmering water 3 to 5 min., stirring slowly and constantly to keep mixture cooking evenly.

Remove from heat and blend in

1 tablespoon lemon juice
1 tablespoon grated orange peel (page 4)
2 teaspoons butter or margarine

Cool filling before spreading on cake.

About 1 cup filling

Sweetened Whipped Cream

▲ *Base Recipe*

Chill a bowl and rotary beater in refrigerator.

Using the chilled bowl and beater, beat until cream stands in peaks when beater is slowly lifted upright

1 cup chilled whipping cream

Beat into whipped cream with final few strokes until blended

3 tablespoons sifted confectioners' sugar

1 teaspoon vanilla extract

Set in refrigerator if not used immediately.

If whipped cream is not stiff enough when ready to serve, beat again.

About 2 cups whipped cream

Note: The mixture may be tinted by gently stirring in one or more drops of **food coloring.**

—Mocha Whipped Cream

Follow △ Recipe. Sift 1 teaspoon **concentrated soluble coffee** with the sugar.

—Cocoa Whipped Cream

Follow △ Recipe. Omit sugar and add ¼ cup **instant cocoa.**

—Dutch-Cocoa Whipped Cream

Follow △ Recipe. Sift 3 tablespoons **Dutch process cocoa** with the sugar.

—Rum Whipped Cream

Follow △ Recipe. Substitute 1 to 1½ tablespoons **rum** for vanilla extract.

—Cointreau Whipped Cream

Follow △ Recipe. Decrease sugar to 4 teaspoons and substitute 2 tablespoons **Cointreau** for the vanilla extract.

—Crème-de-Menthe Whipped Cream

Follow △ Recipe. Decrease sugar to 2 tablespoons and substitute 2 tablespoons **crème de menthe** for the vanilla extract.

—Crème-de-Cacao Whipped Cream

Follow △ Recipe. Omit sugar and vanilla extract and add 3 tablespoons **crème de cacao.**

—Molasses Whipped Cream

Follow △ Recipe. Omit sugar; add 2 tablespoons **molasses** and few grains **salt.**

—Almond Whipped Cream

Blanch, sliver and toast (page 4) ½ cup (about 3 oz.) **almonds** and set aside. Follow △ Recipe; substitute ¼ teaspoon **almond extract** for vanilla extract. After blending in sugar and extract, fold (page 5) almonds into whipped cream.

Vanilla Confectioners' Sugar

Set out a 1- to 2-qt. container having a tight-fitting cover. Fill with

Confectioners' sugar

Remove from air-tight tube, wipe with a damp clean cloth and dry

1 vanilla bean, about 9 in. long

Cut vanilla bean into quarters lengthwise; cut quarters crosswise into thirds. Poke pieces of vanilla bean down into the sugar at irregular intervals. Cover container tightly and store.

Use on cookies, cakes, tortes, rolled pancakes or wherever confectioners' sugar is desired.

Note: The longer the sugar stands, the richer will be the vanilla flavor. If tightly covered, sugar may be stored for several months. When necessary, add more sugar to jar. Replace vanilla bean when aroma is gone.

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